



# PAPAPIETRO PERRY

2014

MUKAIDA VINEYARD

*Russian River Valley*  
P I N O T N O I R

## WINE PROFILE

**Varietal:** 100% Pinot Noir

**Appellation:** Russian River Valley

**Harvest Date:** September 21, 2014

**Alcohol:** 14.1%

**T.A.:** .63g/100ml

**pH:** 3.6

**RS:** Dry

**Cooperage:** 11 months in  
Francois Frères  
French oak,  
80% new,  
20% 1 year-old

**Bottled:** August 10, 2015

**Production:** 230 cases / 750ml  
16c / 1.5L

## WINEMAKER'S NOTES

This wine is truly special. The Peters Vineyard has long been one of our highest praised vineyards. Its location on a high ridge south of Sebastopol and its Gold Ridge soil are a wonderful foundation for excellent fruit. The vineyard is blanketed by the cool ocean fog in the morning and evening, coaxing out the grapes' best flavors. The hot sunny days intensify the fruit and create just the flavor profile we are looking for in our wine. Planted with Pommard, 115 and 777 clones, the fruit for this special release was carefully selected to be 'the best of the best'! We chose the best grapes, whole-berry fermented and after aging selected the best 8 barrels to bottle as the Mukaida Vineyard.

This outstanding wine is named in honor of Tom Mukaida, whom we sadly lost in 2013. Tom was the beloved father-in-law of Randy Peters, one of our long-standing growers and a 3rd generation grower. Tom began his farming career with apples. In the early 80s Randy convinced him that there was a future in grapes and encouraged him to convert his apple orchards into vineyards and we're very glad he did. His finely honed farming abilities and ideal locale on Bodega Highway in Sebastopol translated well to grapes. Tom enjoyed being in the vineyard right up until his passing and we are so fortunate to have his legacy live on.

We have carefully refined our winemaking techniques in a way that defines our unique Pinot Noirs, separating the grapes by clone and vineyard during fermentation and aging. This gives us many more blending options. We cold soak the grapes two to three days before adding several different types of yeast, cultured specifically for Pinot Noir. During the seven to twelve days it takes to ferment, we hand-punch each fermenter, up to four times a day to ensure that the temperature doesn't get too warm. Once the juice is fermented, we press the fruit and move the wine into Francois Frères French oak barrels, and then age for at least 11 months before bottling.

*Ben R. Papapietro*

## TASTING NOTES

This exceptional wine starts with aromas of cherry and red fruit with floral notes of purple violet. On the palate, it is driven by a combination of sweet and tart cherry and opens to wild berry notes, with subtle hints of cassis and spicy cola. It's mouthfeel offers an impressive balance of richness and refreshing acidity, very balanced with excellent structure and a long lasting satisfying finish. Overall, a clearly compelling wine with a complex balance of vibrant fruit, acidity and depth that will keep you sniffing and sipping and wanting more.

## Papapietro Perry Winery

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