

2015

777 CLONES

<u>Russian River Valley</u> PINOT NOIR

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Harvest Date: August 19, 2015

Alcohol: 13.6%

T.A.: 6.3 g/l

pH: 3.66

RS: Dry

Cooperage: 11 months in

Francois Frères French

oak, 70% new,

30% 1-2 year-old

Bottled: August 8, 2016

Production: 593 cases / 750ml

16 cases / 1.5L

WINEMAKER'S NOTES

What started out as an experiment, has turned into a permanent part of our program due to the overwhelming popularity. The 777 Clones continues to amaze and delight each year.

This wine is made from grapes harvested from a number of our favorite vineyards, giving us flavors from five different soils and micro climates. All these vineyards blended together allow us to create a complete, full-bodied wine from just one clone. Each vineyard provides an element of flavor that makes this one of the best wines we produce.

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 Fréres French oak barrels, and then age for at least 11 months before bottling.

GuR Capapieno

TASTING NOTES

This pure 777 clonal is ruby red and starts with sweet, pure red fruit and red apple skin aromas with more intriguing earth and toast notes emerging as the wine opens. On the palate is pure deliciousness where a sweet cherry and tart cranberry tension is joined by darker undertones of earth, mushroom and cola. This wine has great bones: refreshing acidity framed by subtle crème brulee notes from the barrel. Tasting great now, but will continue to evolve with time. Waiting a beat or two for this wine will be tough, but worth it!

Papapietro Perry Winery

4791 Dry Creek Road Healdsburg, CA 95448 Tel: 707-433-0422 www.papapietro-perry.com info@papapietro-perry.com