



WINEMAKER'S NOTES

The Charles Vineyard is located in the Southeast part of Boonville along the Anderson creek in the Anderson Valley, Mendocino County. The Charles family has been in Boonville on this property since 1950 when the land was a lumber mill, then a cattle ranch and converted to vineyards in 1999. Its unique location makes it ideal for Pinot Noir; while not on the coast, the valley opens to the ocean allowing the cool marine layer to make its way through the valley, giving it a coastal influence, sometimes resulting in as much as 50 degree fluctuations in temperature in a single day. This vineyard is meticulously tended and contains clones 114, 115, 777 and Pommard on three different root stocks.

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.

A handwritten signature in cursive script that reads 'Ben R. Papapietro'.

TASTING NOTES

This light garnet 2015 Charles smells like the Anderson Valley - crisp red fruit and spice in a bottle. The flavors are driven by fresh cherry and, raspberry flavors with inviting fresh herbal notes emerging as the wine opens. This is a complex wine with great structure. Having a classic Charles Vineyard mouthfeel, this wine is touched by just the right amount of spicy barrel influence. Bright acidity and fine-grain tannins suggest great aging potential, but this vintage is already tasting special. A seriously good food wine, perfect for salmon and a bunch of mushrooms? Yum.

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Anderson Valley
Harvest Date:	August 22, 2015
Alcohol:	13.5%
T.A.:	6g/l
pH:	3.6
RS:	Dry
Cooperage:	11 months in Francois Frères French oak, 50% new, 50% 1-2year-old
Bottled:	August 12, 2016
Production:	574 cases / 750ml 16 cases / 1.5L

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