



PAPAPIETRO
PERRY

2015

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 3, 2015
Alcohol:	14.3%
T.A.:	6.4 g/l
pH:	3.56
RS:	Dry
Cooperage:	11 months in Francois Frères French oak, 80% new, 20% 1 year-old
Bottled:	August 8, 2016
Production:	229 cases / 750ml 16 cases / 1.5L

WINEMAKER'S NOTES

This is a truly special wine. 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, this vineyard produces incredible fruit. The 'best of the best' Pommard and 777 clones are carefully selected every year for this special release. 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 farmer. Tom began his farming career with apples. In the early 80s Randy convinced him there was a future in grapes and encouraged him to convert his apple orchards into vineyards. And we're very glad he did. By combining Tom's finely honed farming skills with an ideal locale on Bodega Highway, they created a vineyard that produces the spectacular fruit we enjoy today.

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.

TASTING NOTES

Mukaida is always a special blend of our best barrels from the Peters Vineyard. The 2015 vintage was amazing, revealing a concentrated richness that definitely delivers on this promise. This year's harvest was unique with small berries creating a dark, concentrated wine. With a spicy, blue and purple fruit nose, this wine has pretty violet floral notes coming on as the wine opens in your glass. The flavor profile is complex. Driven by enticing wild berry, there are layers of ripe blackberry, black cherry and dark stone fruits with refreshing cranberry notes at the finish. The mouthfeel is lush and rich, but framed by subtle spice notes and just the right acidity. This Mukaida release is generous and well-balanced, a vibrant expression of a truly unique vintage. Cheers!

Papapietro Perry Winery

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