



PAPAPIETRO
PERRY

2016

777 CLONES

Russian River Valley

P I N O T N O I R

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

TASTING NOTES

Our 777 Clones Pinot is a blend from the Bucher, Leras Family, Peters and Nunes Vineyards, and this vintage is stunning! The nose on this heady wine offers pretty red fruit (similar to the vibrant red hue of the wine) and violet floral notes, with subtle hints of toast emerging as the wine opens. The flavors are as complex as the nose, with a slightly sweet/slightly sour fusion of raspberry, cherry and hibiscus tea. Darker blue and purple fruit flavors appear as the wine opens. The mouthfeel is first class - lushness with the right dose of refreshing acidity that lifts and carries the delicious flavors through to a lingering finish. A classic vintage for our 777 Clones blend.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Harvest Date: September 1, 2016

Alcohol: 13.1%

T.A.: 6.8 g/l

pH: 3.75

RS: Dry

Cooperage: 11 months in
Francois Frères French
oak,
70% new,
30% 1-2 year-old

Bottled: August 14 2017

Production: 544 cases / 750ml
16 cases / 1.5L

Papapietro Perry Winery

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