



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.

TASTING NOTES

Our wine from Charles Vineyard, located in Anderson Valley, is always a different animal yet always a treat. The garnet-colored 2016 has a clean, juicy red fruit nose with sweet, inviting floral notes joining in as the wine opens. It's a great lead into the focused, concentrated pomegranate, cranberry and raspberry flavors that wind around an impressively dense core. Balanced acidity and fine-grained tannins fill the palate from front to finish, indicating the wine will age gracefully. Unfortunately a glass of this seriously fine wine empties surprisingly fast. Buy several bottles, or a case or two, so you'll have some to tuck away for awhile.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Anderson Valley

Harvest Date: August 24, 2016

Alcohol: 13.1%

T.A.: 6.8g/l

pH: 3.54

RS: Dry

Cooperage: 11 months in
Francois Frères
French oak,
50% new,
50% 1-2year-old

Bottled: August 8, 2017

Production: 543 cases / 750ml
16 cases / 1.5L

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