



PAPAPIETRO
PERRY

2016

PETERS VINEYARD

Russian River Valley
C H A R D O N N A Y

WINE PROFILE

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| Varietal: | 100% Chardonnay |
| Appellation: | Russian River Valley |
| Harvest Dates: | September 16, 2016 |
| Alcohol: | 14.5% |
| Cooperage: | 11 months in Francois Frères French oak, 3 year-old |
| Bottled: | August 16, 2017 |
| Production: | 200 cases |

WINEMAKER'S NOTES

Located a few miles west of Sebastopol on the edge of the Russian River Valley appellation, lies Peters Vineyard, the backbone of our production. An ideal location for Pinot Noir and Chardonnay, this former apple orchard is blanketed by the cool ocean fog in the mornings and evenings, 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.

Peters Vineyard was our first-ever vineyard designate, and we continue to enjoy a close relationship with grower Randy Peters. His expert vineyard management helps us to consistently produce this incredibly luscious wine.

We have refined our winemaking techniques over time for this compelling Chardonnay site. We pick the grapes when they reach optimal ripeness; when there are fresh primary fruit flavors with plenty of acidity. We press the whole cluster grapes right away into a small holding tank to settle. Once most of the solids have settled, we move the wine from tank to a combination of new and 1-2 year old Francois Frères French oak barrels for fermentation. We inoculate the Chardonnay juice with cultured yeast and let the juice ferment at relatively cool temperatures until dry. The wine then ages for 11 – 14 months in barrel.

TASTING NOTES

The Peters Vineyard is a former apple orchard and that shows throughout this delicious chardonnay. The nose starts with flavors of green apple and ripe pear with subtle oak and spice aromas. Gala apple, cardamom spice, Asian pear and honeydew melon flavors weave layers of lush textures on the palate. A hint of wet stone minerality with a balanced acidity drives a lingering finish. This is our favorite wine to serve with Dungeness crab and other light seafood favorites!

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