



WINEMAKER'S NOTES

Located a few miles west of Sebastopol on the edge of the Russian River Valley appellation with Gold Ridge soil, lies Peters Vineyard, the backbone of our production and is planted with Pommard, 115 and 777 clones. An ideal location for Pinot Noir, this former apple orchard 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.

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 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 François 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

Peters Vineyard Pinot is always pretty juicy and delicious, but the deep garnet 2016 takes it up a notch. This flavor-packed wine seduces with an effusive nose of lush cherry and baking spices, which sets the stage for more of the same on the palate. Fresh plum, ripe cherry and raspberry meld with just the right amount of vanilla and toast to deliver a classic vintage for Peters. The mouthfeel is expansive and juicy with excellent overall acidity keep it fresh. The bottle goes quickly. A true lip smacker.

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Russian River Valley
Harvest Date:	September 15, 2016
Alcohol:	14.3%
T.A.:	6.7g/l
pH:	3.58
RS:	Dry
Cooperage:	11 months in François Frères French oak, 50% new, 50% 1-2 year-old
Bottled:	August 15, 2017
Production:	1133 cases / 750ml 16 cases / 1.5L

Papapietro Perry Winery

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