

2016

Russian River Valley
PINOT NOIR

### **WINEMAKER'S NOTES**

Our Russian River Valley Pinot Noir is a blend from carefully selected vineyards from this appellation. We include these vineyards— Leras Family, Peters, Nunes, Bucher, and Vin Noy as well as others that we may want to try. We add new vineyards to this blend to see if they'll fit our flavor profile and become a vineyard designate in future vintages. Each vineyard holds its own distinction; and we feel that the fruit is among the best the Russian River Valley has to offer.

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

# Ben R. Papapulas

#### **WINE PROFILE**

Varietal: 100% Pinot Noir

**Appellation:** Russian River Valley

Harvest Date: September 6, 2016

**Alcohol:** 13.8%

**T.A.:** 6.3 g/l

**pH**: 3.78

**RS:** Dry

Cooperage: 11 months in

Francois Frères French oak, ½ new ½ 1 year-old ½ 2 year-old

Bottled: August 14, 2017

**Production:** 928 cases / 750ml

#### **TASTING NOTES**

This superb wine is the result of seven different Pinot lots blended together. Red ruby in color, this blend offers a pretty nose of cranberry, rhubarb, and cherry with hints of barrel toast and earth (that's from the Leras Family Vineyards). The inviting qualities found on the nose are mirrored on the palate. There's an elegant fusion of tart red fruit - cherry, pomegranate and rhubarb - with hints of earthy minerality, fine-grained tannins and gentle oak notes. Bright with frisky acidity, it begs for food. A nice piece of fatty salmon, duck or pork tenderloin with fall vegetables sounds mouthwatering and delicious.

## **Papapietro Perry Winery**

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