



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

Another *stunner* from Charles Vineyard. There's plenty of inviting dark red fruit on the nose, infused with a wonderful shot of earth and bramble - like smelling the whole raspberry bush. This wine really makes its presence known from the first sip. Vibrant black raspberry, cherry and deep red fruit flavors combine with fresh earthiness gives it some grounding. There's always a bit of earth paired with the fruit in Charles. The wine has impressive, fine-grain tannins that elevate the acidity, and deliver the dark fruit and brambly flavors like a champ. This wine will benefit from aging with a lot of interesting, fun stages of development - if you are able to cellar some. Pair this one with duck, lamb or steak. Oh, yeah!

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Anderson Valley
Harvest Date:	September 8, 2017
Alcohol:	13.2%
T.A.:	5.5 g/L
pH:	3.84
RS:	Dry
Cooperage:	11 months in Francois Frères French oak, 50% new, 50% 1-2year-old
Bottled:	August 8, 2018
Production:	652 cases / 750ml 16 cases / 1.5L

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