



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.

A handwritten signature in cursive script that reads 'Ben R. Papapietro'.

TASTING NOTES

The 2018 Charles opens with an aromatic burst of raspberry, blackberry and pretty floral with traces of dark oak notes. The palate offers tightly knit blue and red fruit flavors – cherry, raspberry, huckleberry and blackberry – along with well-integrated toasty barrel and bramble notes. Subtle floral and fresh blue plum appear as the wine opens. Fine grained tannins and balanced acidity make this a perfect pairing Pinot. Try it with duck stuffed with herbs, oranges and shallot, and cooked until the skin is ever so crispy.

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Anderson Valley
Harvest Date:	September 13, 2018
Alcohol:	13.88%
T.A.:	5.7 g/L
pH:	3.65
RS:	Dry
Cooperage:	11 months in Francois Frères French oak, 50% new, 50% 1-2year-old
Bottled:	August 8, 2019
Production:	703 cases / 750ml 16 cases / 1.5L

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