



PAPAPIETRO PERRY

2019

PETERS VINEYARD

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

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

2019 was a good year for Chardonnay at Papapietro Perry. This vintage starts with an enticing nose packed with fresh Meyer lemon that's kissed with just the right measure of toasty crème brûlée. The vibrant lemon carries over into a delicious, expansive taste of wine. On the palate: the bright Meyer lemon is infused with creamy vanilla and toast notes from the barrel. As the wine opens, subtle green apple, mineral and flint notes add complexity. This is a wonderfully lush wine, but there's plenty of acidity to keep things in line. It pairs well with cheese (especially soft and semi soft goat) and food (salmon, shrimp seafood chowder).

WINE PROFILE

Varietal:	100% Chardonnay
Appellation:	Russian River Valley
Harvest Dates:	September 21, 2019
Alcohol:	13.5%
T.A.:	6.3 g/l
pH:	3.34
RS:	Dry
Cooperage:	11 months in Francois Frères, Leroi and Remond French oak, New and 1-2 year-old
Bottled:	August 6, 2020
Production:	242 cases

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