



# PAPAPIETRO PERRY

## 2022

### CAMPBELL RANCH

*Sonoma Coast*

### P I N O T N O I R

#### WINEMAKER'S NOTES

This remarkable vineyard is located near the town of Annapolis on the northern Sonoma Coast, an area now referred to as the "West Sonoma Coast" AVA. Perched on the fog line at 750 feet above sea level, Campbell Ranch sits in a remote and tranquil setting. Planted in 2000 with Dijon clones 667 and 777 in low-vigor soils, the vineyard consistently produces exceptional fruit. The results are always outstanding, and we're confident you'll find them just as impressive.

#### WINEMAKING PROCESS

Over the years, we've refined our winemaking techniques to celebrate the unique qualities of our Pinot Noirs. Each clone and vineyard lot is fermented and aged separately, providing us with a diverse range of blending options. The process begins with a two- to three-day cold soak to extract color and flavor, followed by fermentation with specially selected yeast strains ideal for Pinot Noir. Fermentation lasts seven to twelve days, during which we hand-punch the fermenters up to four times daily to maintain precise temperatures. After fermentation, the wine is pressed and aged in François Frères oak barrels for a minimum of 11 months, allowing it to develop complexity and depth before bottling.

*Ben R. Papapietro*  
OWNER/EXECUTIVE WINEMAKER

*Dave Law*  
WINEMAKER

#### TASTING NOTES

This true Sonoma Coast wine is a delight for the senses. The nose boasts an array of flavors that blend nicely with blackberry, boysenberry, fresh plum, and a hint of forest floor. On the palate, the dark fruit flavors dominate with just the right measure of baking spice and toasty oak. The characteristics from the French oak barrels add further depth and complexity. Lingering tannins contribute to its overall smooth mouthfeel and layered structure. This polished finish creates a memory that is long-lived and has all the elements to improve with age.

#### WINE PROFILE

**Varietal:** 100% Pinot Noir

**Appellation:** Sonoma Coast

**Harvest Date:** August 22, 2022

**Alcohol:** 13.2%

**T.A.:** 5.5 g/L

**pH:** 3.7

**RS:** Dry

**Cooperage:** 11 Months in François Frères French Oak  
50% New  
50% One & two year old

**Bottled:** August 14, 2023

**Production:** 571 cases / 750ml

#### Papapietro Perry Winery

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