



PAPAPIETRO PERRY

2023

PETERS VINEYARD
Russian River Valley
CHARDONNAY

WINEMAKER'S NOTES

Nestled a few miles west of Sebastopol, on the edge of the Russian River Valley appellation, lies Peters Vineyard—a cornerstone of our production. This site features the renowned Gold Ridge soil and is planted with Pommard, 115, and 777 clones. Formerly an apple orchard, this vineyard is an ideal location for Pinot Noir, benefiting from the cool ocean fog that blankets the vines each morning and evening, enhancing the grapes' delicate flavors. Warm, sunny days further intensify the fruit, creating the vibrant flavor profile we seek in our wines.

Peters Vineyard holds special significance as our first vineyard designate, and our enduring partnership with grower Randy Peters continues to be invaluable. His expert vineyard management ensures we consistently craft this remarkably lush wine.

WINEMAKING PROCESS

We have carefully refined our winemaking techniques in ways that define our unique Chardonnay. The grapes are harvested by hand in the very early hours of the morning. After a brief 35-minute truck ride, the grapes arrive at the winery still cold from the previous night, which helps preserve their integrity and all the delicate flavors they possess. They are immediately weighed and loaded into our press, where they undergo a long, gentle press cycle that helps preserve all the flavors we seek. After the juice briefly settles, it is transferred to French oak barrels, where it ferments slowly over weeks or even months before aging until it's ready to be bottled.

Ben R. Papapietro *Dave Low*
OWNER/EXECUTIVE WINEMAKER WINEMAKER

TASTING NOTES

On the first look, a beautiful golden hue is showcased. The aromas begin with a bright lemon zest and some sweet citrus notes, including fresh pear. Well-integrated vanilla and mild toasty notes linger on the nose. On the palate, this well-balanced wine is driven by green apple, peach, tangerine, and subtle fresh pineapple notes. As a medium bodied wine, the texture coats your mouth with a slight acidity and lasts extra-long on the finish. Overall, this wine is balanced, fruit forward and full of complexity. Fill your glass with this food friendly wine and share with friends.

WINE PROFILE

Varietal: 100% Chardonnay

Appellation: Russian River Valley

Harvest Date: October 13, 2023

Alcohol: 14.1%

T.A.: 6.5 g/L

pH: 3.42

RS: Dry

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

Bottled: August 5, 2024

Production: 450 cases / 750ml

Papapietro Perry Winery

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