



PAPAPIETRO
PERRY

2022

777 CLONES

Russian River Valley

P I N O T N O I R

WINEMAKER'S NOTES

What began as an experiment has become a celebrated part of our portfolio, thanks to its immense popularity. The 777 Clones continues to captivate and impress with every vintage.

Crafted from grapes sourced from several of our favorite vineyards, this wine brings together the distinct characteristics of five unique soils and microclimates. This harmonious blend allows us to create a full-bodied, expressive wine from a single clone, with each vineyard contributing a layer of complexity that makes this one of our finest offerings.

Through years of dedication and refinement, we've perfected our winemaking techniques to showcase the exceptional qualities of our Pinot Noirs. Each clone and vineyard lot is fermented and aged separately, providing us with a rich palette of blending options. The journey begins with a two- to three-day cold soak, followed by fermentation with carefully 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 achieve balance and depth before bottling.

Ben R. Papapietro
OWNER/EXECUTIVE WINEMAKER

Dave Low
WINEMAKER

TASTING NOTES

This balanced clonal blend features a medley of subtle red and purple fruit. The nose begins with raspberry and fresh plum, as it opens there is purple violet, wild berries, and subtle baking spice. On the palate, this wine is juicy yet richly layered with cherry, blackberry, fresh plum, and light notes of oak. This wine's fruity acidity, lush mouthfeel and lively finish are lengthened by a light grip of tannins. This standout choice is truly memorable and a sophisticated drinking experience.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Harvest Date: August 26, 2022

Alcohol: 13.2%

T.A.: 6.1 g/L

pH: 3.6

RS: Dry

Cooperage: 11 Months in François Frères French Oak
80% New
20% One & two year old

Bottled: August 8, 2023

Production: 557 cases / 750ml

Papapietro Perry Winery

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