



PAPAPIETRO PERRY

2023

Sonoma Coast

P I N O T N O I R

WINEMAKER'S NOTES

The Sonoma Coast American Viticultural Area (AVA) is one of Sonoma County's most diverse and intriguing wine regions. Stretching from the rugged, wind-swept northern coastline to the rolling dairy land of the south, it encompasses a vast and varied landscape.

Daily influence from the Pacific Ocean is the defining characteristic of this appellation. In the north, vineyards are planted high on coastal ridges just a few miles inland, often sitting above the fog that blankets lower elevations each afternoon. At the heart of the AVA, a sheltered, pastoral valley hosts hillside vineyards that soak in the sun when it breaks through the mist. Further south, vines thrive in adobe soils along the edges of salt marshes near San Pablo Bay. Within the Sonoma Coast AVA lies the Petaluma Gap, a wind and fog-driven subregion named for a coastal mountain opening that channels powerful Pacific breezes through the town of Petaluma before rushing south toward the bay.

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 *Dave Low*
OWNER/EXECUTIVE WINEMAKER WINEMAKER

TASTING NOTES

Intense and inviting, this wine opens with fresh brambly notes of sweet raspberry, black tea, and cherry compote, while white flower aromas add a lovely lift. On the palate, it's concentrated and delicious, brimming with raspberry jam, red currant, and pomegranate. Lush for this style yet mouthwatering with bright acidity and a balanced backbone, it's more supple than recent vintages. Overall, this is an impressive, highly drinkable wine that's gone before you know it - one you'll want to return to again and again.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Date: 9/18/23-10/11/23

Alcohol: 13.8%

T.A.: 5.8 g/L

pH: 3.63

RS: Dry

Cooperage: 11 Months in François Frères French Oak
30% New
70% One & two year old

Bottled: August 5, 2024

Production: 885 cases / 750ml

Papapietro Perry Winery

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