



PAPAPIETRO PERRY

2024

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

This wine is fresh and expressive on the nose, with aromas of lemon curd, tropical fruit, and white flowers, complemented by hints of toasty graham cracker. As it opens, subtle notes of caramel and vanilla emerge from the oak. On the palate, bright lemon zest and green apple lead, supported by undertones of passion fruit and pineapple, with a faint touch of roasted marshmallow developing over time. The mouthfeel is lush and satisfying, with balanced mid-palate weight and vibrant acidity that adds freshness. Overall, this Chardonnay is approachable yet layered, offering both complexity and elegance.

WINE PROFILE

Varietal: 100% Chardonnay

Appellation: Russian River Valley

Harvest Date: August 29, 2024

Alcohol: 13.8%

T.A.: 6.4 g/L

pH: 3.44

RS: Dry

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

Bottled: August 4, 2025

Production: 285 cases / 750ml

SRP: \$59

Papapietro Perry Winery

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