



PAPAPIETRO PERRY

2024

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

The notable crimson cast sets the stage for an expressive wine. The nose is compelling and inviting, with sweet caramel and purple floral aromas complemented by notes of cherry and raspberry compote. The palate is juicy and vibrant, showing flavors of raspberry, cherry, and hibiscus layered with subtle sweet toast and caramelized oak. The wine has excellent grip and structure, with a broad, generous mid-palate that adds depth and richness. An extended finish carries the vibrant fruit and subtle oak notes through to the end. Overall, this is a special wine with impressive elegance and concentration, with the rich French oak adding further depth. It will benefit from additional time in the bottle as its layers and complexity continue to develop.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Harvest Date: August 26, 2024

Alcohol: 13.4%

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, 2025

Production: 593 cases / 750ml

Papapietro Perry Winery

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