



PAPAPIETRO
PERRY

2024

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

The wine displays a vivid garnet hue and opens with earthy raspberry and subtle vine-like aromas. As it evolves in the glass, a juicy watermelon note emerges, complemented by delicate floral nuances. On the palate, tart cherry, raspberry, and cranberry are layered with earthy notes and dark tea. Blue-fruited characteristics add depth, along with a subtle coastal influence and herbal undertones. The mouthfeel is gripping with vibrant acidity and a satisfying sense of heft for a coastal wine. Fresh and delicious, the wine is already showing complexity and should continue to develop beautifully with age. The persistent finish keeps you coming back for another sip.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Date: September 5, 2024

Alcohol: 13.2%

T.A.: 5.4 g/L

pH: 3.73

RS: Dry

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

Bottled: August 14, 2025

Production: 890 cases / 750ml

Papapietro Perry Winery

4791 Dry Creek Road
Healdsburg, CA 95448

Tel: 707-433-0422

www.papapietro-perry.com

info@papapietro-perry.com