



PAPAPIETRO PERRY

2003

PETERS VINEYARD

Sonoma Coast

P I N O T N O I R

WINEMAKER'S NOTES

Located a few miles west of Sebastopol not far from the Sonoma coast, Peters Vineyard is the backbone of our production. Planted with Pommard and 777 clones, Peters Vineyard produces the fruit for our first ever vineyard-designate wine. This former apple orchard is an ideal location for Pinot Noir, with cool ocean fog in the mornings and evenings and hot sunny days that bring the best flavor out of the grapes. Essential to the quality of grapes is the fact that they are hand-picked. We enjoy a close relationship with the grower, Randy Peters, working together to produce this wonderful wine.

Our decision on when to pick our grapes is based on several factors. All of our grapes were picked at 24.5+° brix. We picked a little earlier than normal because of the spikes in the heat that occurred around the middle to end of August. This caused the grapes to ripen a little sooner than usual. Also a key factor in our timing is the physiological maturity of the grapes.

We have carefully refined our winemaking techniques in a way that defines our unique Pinot Noirs. We separate the grapes by clone during fermentation and aging, which gives us many more blending options. We cold soak the grapes two to three days before adding several different types of yeast, cultured specifically for Pinot Noir. During the seven to twelve days it takes to ferment, we hand-punch each fermenter, sometimes as often as five or six times a day to ensure that the temperature doesn't get too warm. Once the juice is fermented we press into Francois Freres French oak barrels, and then age for 11 months before bottling.

TASTING NOTES

Deep ruby red in color leading to a highly aromatic nose of dark cherry, vanilla, smoke and cola. The entry is velvety on the palate with rich flavors of peppery spice, strawberry, and cherry. The wine is full-bodied and well balanced with the fruit carrying through to a long complex finish.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Dates: Sept 30—Oct 3, 2003

Brix at Harvest: 24.5—25.5

Alcohol: 14.5%

T.A.: 0.49g/100ml

pH: 3.78

Residual Sugar: Dry

Cooperage: 12 months in
François Frères
French oak,
50% new,
50% 1 & 2 -year old

Bottled: Sept. 8 & 9, 2004

Production: 740 750 ml
149 375 ml

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