



PAPAPIETRO
PERRY

2008

Sonoma Coast

P I N O T N O I R

WINEMAKER'S NOTES

Our Sonoma Coast wine changes with each vintage as we often try out new vineyards and either blend with others or have it stand on it's own. In 2008 the grapes come from a vineyard in the Petaluma Gap. In this year, we have only one vineyard in the finished wine. We hope you enjoy!

We have carefully refined our winemaking techniques in a way that defines our unique Pinot Noirs, separating the grapes by clone during fermentation and aging. This 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 time a day to ensure that the temperature doesn't get too warm. Once the juice is fermented, we press the fruit and move the wine into Francois Frères French oak barrels, and then age for 11 months before bottling.



TASTING NOTES

Medium deep ruby color with deep, complex, spicy dark cherry aromas with earthy, forest floor notes; complex, deep, spicy dark cherry flavors with forest floor notes; silky texture; some oak, good structure and balance with a lovely long finish. Deep, complex and delicious Pinot with great structure and balance.

Drink now through 2015

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Dates: Sept. 6, 2008

Brix at Harvest: 26.6°

Alcohol: 14.5

T.A.: .633g/100 ml

pH: 3.53

Residual Sugar: dry

Cooperage: 11 months in
Francois Frères
oak
50% new
50% 1 and 2

Bottled: August 13, 2009

Production: 780 cases

Papapietro Perry Winery

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