



PAPAPIETRO PERRY

2002

Russian River Valley

P I N O T N O I R

WINEMAKER'S NOTES

Our Russian River Valley Pinot Noir is a blend from two carefully selected vineyards in this appellation—Leras Family Vineyard and Elsbree Vineyard.

Leras Family Vineyard, located in the heart of the Russian River Valley off Woolsey Road, is planted with Pommard clones that are approximately 10 years old, as well as newer vine clones 115, 667 and 777. This vineyard embodies earthiness and minerals, the signature of Pinot Noir grown in the Russian River Valley.

Elsbree Vineyard is located in Windsor off Arata Lane, and is planted on a steep knob. The large mix of Pinot clones on different rootstocks gives the grapes from this vineyard a superior field-blend of flavors, fruit with plenty of layers and superb depth. We look forward to great things from this property.

Our decision on when to pick our grapes is based on several factors. All of our grapes were picked at 24.5+° brix. In addition to brix, we place a strong emphasis on the physiological maturity of the grapes. The grapes were separated by clones and fermented in small fermenters to give us more blending options. We cold soaked 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-punched each fermenter. We punched the fermenting *must* as many times as was necessary to control the temperature and ensure it didn't get too warm, sometimes as many as five or six times a day. Once the juice is fermented we pressed into French oak barrels (François Frères only)—60% new and 40% 1-and-2 year-old. The wine was then aged for 11 months on oak before bottling.

TASTING NOTES

This elegant wine has bright floral and berry aromatics giving way to a rich complex mouthfeel. The crisp raspberry and citrus tones are influenced by a measure of toastiness, with lively acids delivering a pleasing earthy finish. We expect this wine to age wonderfully given the well-balanced acidity, complex citrus-berry flavors and mineral quality that we've come to expect from Russian River Valley fruit.

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Russian River Valley
Harvest Dates:	Aug. 30, Sept. 17 & 25, Oct. 1, 2002
Brix at Harvest:	24.5°
Alcohol:	14.25%
T.A.:	0.627g/100ml
pH:	3.70
Cooperage:	11 months in François Frères French oak 50% new, 50% 1 & 2-year-old
Bottled:	Sept. 11, 2003 Unfiltered & Unfiltered
Release Date:	May 2004
Production:	904 cases/750 ml 44 cases/375 ml

Papapietro Perry Winery

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