



# PAPAPIETRO PERRY

2003

*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 three carefully selected vineyards in this appellation; Leras Family Vineyards, Elsbree Vineyard and Windsor Oaks (formerly known as Belvedere Vineyards).

We feel these vineyards are among the best Russian River Valley has to offer. Leras Family Vineyards, in the heart of Russian River Valley off Woolsey Road, has been a partnership of ours for years. With expert and reliable vineyard management we're very fortunate to have them as one of our key sources.

Elsbree Vineyards, in Windsor off Arata Lane, is a recent addition for us. We're very pleased with what they're doing in their vineyard. Planted on a steep knob, the vineyard has a mix of Pinot Clones on different rootstocks. This gives the grapes a superior field-blend of flavors; fruit with plenty of layers and superb depth.

The Windsor Oaks vineyard is a 750 acre ranch located off Arata Lane. We have included a small amount of the Clone 115 in this production and love the flavor enhancement it has brought to the wine.

We harvested at 24.5° briz. This has proven to be the optimum number for us. Our winemaking techniques include keeping the clones separated during the fermentation and aging process. We cold soak the grapes two to three days before adding several different types of yeast, cultured specifically for Pinot Noir. We hand-punch, sometimes as much as five or six times a day to closely control the temperature. We age in Francois Freres barrels for 11 months before bottling.

## TASTING NOTES

Deep garnet in color leading to a highly aromatic nose of raspberry, strawberry, bing cherry with a touch of allspice, nutmeg and cloves with intense aromas of violets and cinnamon. This supple wine has flavors of vanilla, caramel, strawberry with integrated tannins, leading to a well balanced, long smooth finish.

## WINE PROFILE

<b>Varietal:</b>	100% Pinot Noir
<b>Appellation:</b>	Russian River Valley
<b>Harvest Dates:</b>	Aug 31-Oct 18, 2003
<b>Brix at Harvest:</b>	23.5—26.3
<b>Alcohol:</b>	14.25%
<b>T.A.:</b>	0.57g/100ml
<b>pH:</b>	3.7
<b>Residual Sugar:</b>	Dry
<b>Cooperage:</b>	12 months in François Frères French oak, 50% new, 50% 1 & 2 -year old
<b>Bottled:</b>	Sept. 8, 2004
<b>Production:</b>	475 cases 750ml 114 cases 375 ml

## Papapietro Perry Winery

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