



**2007**  
PETERS VINEYARD  
*Russian River Valley*

---

### WINEMAKER'S NOTES

Located a few miles west of Sebastopol on the edge of the newly expanded Russian River Valley appellation, lies Peters Vineyard, the backbone of our production. An ideal location for Pinot Noir, this former apple orchard is blanketed by the cool ocean fog in the mornings and evenings, coaxing out the grapes' best flavors. The hot sunny days intensify the fruit, and create just the flavor profile we are looking for in our wine.

Peters Vineyard was our first-ever vineyard designate, and we continue to enjoy a close relationship with grower Randy Peters. His expert vineyard management helps us to consistently produce this incredibly luscious wine.

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 times 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

Ruby red in color with bursts of black cherry, spice, notes of smoke and caramel on the nose. Bright cherry, black stone fruit and plum with hints of clove and spice on the palate. Rich and silky with bright acidity. Ends with a long finish that reflects the way it starts with cherries and spice. Very well structured, elegant and balanced. Drink now through 2014.

### WINE PROFILE

<b>Varietal:</b>	100% Pinot Noir
<b>Appellation:</b>	Russian River Valley
<b>Harvest Dates:</b>	Sept.22-Sept.29, 2007
<b>Brix at Harvest:</b>	2.5°
<b>Alcohol:</b>	14.5%
<b>T.A.:</b>	0.617g/100ml
<b>pH:</b>	3.6
<b>Residual Sugar:</b>	Dry
<b>Cooperage:</b>	11 months in François Frères French oak, 50% new, 50% 1 & 2-year-old
<b>Bottled:</b>	August 21, 2008
<b>Production:</b>	935 cases 750 ml

**Papapietro Perry Winery**  
4791 Dry Creek Road  
Healdsburg, CA 95448  
Tel: 707-433-0422  
Fax: 801-858-2864  
www.papapietro-perry.com  
info@papapietro-perry.com