



PAPAPIETRO PERRY

2004

Sonoma Coast

P I N O T N O I R

WINEMAKER'S NOTES

This wine brings us back to our old days as a garagistas! In those years we would purchase a little bit of fruit from a lot of different vineyards. In my garage we would blend for days - truly a winemaker's dream. This blend of Sonoma Coast grapes comes from multiple vineyards giving us the same varied palate to play with as in the old days. We were able to choose the best from all of our growers in the larger appellation of Sonoma Coast. We hope you enjoy the best of the best in this truly unique blend.

The 2004 growing season was quite unusual. It was very warm early in the season which resulted in the grapes ripening very early. The sugars were high, so the fermentation process was quite a challenge. We held round the clock watches while the grapes were fermenting—they needed checking every hour. The harvest was the most difficult I have ever personally participated in. As you can well imagine, we're very thrilled with the outcome after such a tough harvest. We hope you enjoy the fruits of our labor!

Salute!

TASTING NOTES

Deep ruby in color and a nose of bright cherry and berry, this wine is quintessential Sonoma Coast Pinot. On the palate, the wine is fruit forward, with essences of stone fruit, cola and well integrated tannins. The richly fruity finish rounds out the experience and calls you back for more.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Dates: Early to middle
September 2004

Brix at Harvest: 25—26

Alcohol: 14.5

T.A.: .56g/100 ml

pH: 3.7

Residual Sugar: 0

Cooperage: 15 months in
Francois Frères
French oak
50% new oak
50% 1-2 year old

Bottled: December 12, 2005

Production: 575 cases

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