



PAPAPIETRO PERRY

2022

PETERS VINEYARD

Russian River Valley
C H A R D O N N A Y

WINEMAKER'S NOTES

Located a few miles west of Sebastopol on the edge of the Russian River Valley appellation, lies Peters Vineyard, the backbone of our production. An ideal location for Pinot Noir and Chardonnay, 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 vibrant wine.

We have carefully refined our winemaking techniques in ways that define our unique Chardonnay. The grapes are harvested by hand in the very early hours of the morning. After a brief 35-minute truck ride, the grapes arrive at the winery still cold from the previous night, which helps preserve the integrity of the grapes and all the delicate flavors they possess. They are immediately weighed and loaded into our press where they undergo a long gentle press cycle which helps to preserve all those flavors we are looking for. After the juice briefly settles, it is transferred to French oak barrels where it ferments slowly over weeks or even months and then ages until it's ready to be bottled.

Ben R. Papapietro
OWNER/EXECUTIVE WINEMAKER

Dave Low
WINEMAKER

TASTING NOTES

This distinctive West Sebastopol Chardonnay is grown in the perfect location where coastal fog creates fruit that is extremely complex and elegant. This wine has an exquisite clarity and honey color, the aromas present with lemon zest, tropical fruit notes of papaya and pineapple as well as some ripe apple. The French oak barrels provide a taste of vanilla with mild toasty notes. The lush mouthfeel has depth and soft texture while integrating a refined acidity. This wine is notably balanced and lingers on the back of the palate before all the flavors pull together in a long finish. The mild minerality of this Chardonnay allows the wine to pair perfectly with your favorite delicate foods or pour yourself a glass to savor on its own.

WINE PROFILE

Varietal:	100% Chardonnay
Appellation:	Russian River Valley
Harvest Date:	September 3, 2022
Alcohol:	13.9%
T.A.:	6.5 g/L
pH:	3.43
RS:	Dry
Cooperage:	11 Months in Francois Freres French Oak 50% New 50% One and Two year old
Bottled:	August 8, 2023
Production:	298 cases / 750ml

Papapietro Perry Winery

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