



# PAPAPIETRO PERRY

## 2022

*Sonoma Coast*

P I N O T N O I R

### WINEMAKER'S NOTES

The Sonoma Coast American Viticultural Area (AVA) is one of Sonoma County's most diverse and intriguing wine regions. Stretching from the rugged, wind-swept northern coastline to the rolling dairy land of the south, it encompasses a vast and varied landscape.

Daily influence from the Pacific Ocean is the defining characteristic of this appellation. In the north, vineyards are planted high on coastal ridges just a few miles inland, often sitting above the fog that blankets lower elevations each afternoon. At the heart of the AVA, a sheltered, pastoral valley hosts hillside vineyards that soak in the sun when it breaks through the mist. Further south, vines thrive in adobe soils along the edges of salt marshes near San Pablo Bay. Within the Sonoma Coast AVA lies the Petaluma Gap, a wind and fog-driven subregion named for a coastal mountain opening that channels powerful Pacific breezes through the town of Petaluma before rushing south toward the bay.

### WINEMAKING PROCESS

Over the years, we've refined our winemaking techniques to celebrate the unique qualities of our Pinot Noirs. Each clone and vineyard lot is fermented and aged separately, providing us with a diverse range of blending options. The process begins with a two- to three-day cold soak to extract color and flavor, followed by fermentation with specially selected yeast strains ideal for Pinot Noir. Fermentation lasts seven to twelve days, during which we hand-punch the fermenters up to four times daily to maintain precise temperatures. After fermentation, the wine is pressed and aged in François Frères oak barrels for a minimum of 11 months, allowing it to develop complexity and depth before bottling.

*Ben R. Papapietro* *Dave Low*  
OWNER/EXECUTIVE WINEMAKER WINEMAKER

### TASTING NOTES

This unique blend of vineyards has developed beautifully and showcases a framework of fine-tuned structure and balanced acidity. The color shines a clear ruby hue and the nose is full of high-toned notes of raspberry, cranberry, pomegranate, and fresh red apple skins. On the palate, the fresh, juicy flavors of red fruit and herbal notes emerge right into the depth of the finish. The soft lingering tannins contribute to the complexity with nuanced minerality and subtle toasty notes leaving an impressive finish.

### WINE PROFILE

**Varietal:** 100% Pinot Noir

**Appellation:** Sonoma Coast

**Harvest Date:** September 5, 2022

**Alcohol:** 13.2%

**T.A.:** 5.4 g/L

**pH:** 3.73

**RS:** Dry

**Cooperage:** 11 Months in François Frères French Oak  
30% New  
70% One & two year old

**Bottled:** August 14, 2023

**Production:** 800 cases / 750ml

### Papapietro Perry Winery

4791 Dry Creek Road  
Healdsburg, CA 95448

Tel: 707-433-0422

[www.papapietro-perry.com](http://www.papapietro-perry.com)

[info@papapietro-perry.com](mailto:info@papapietro-perry.com)