PAPAPIETRO PERRY

2004

Russian River Valley

ZINFANDEL

WINEMAKER'S NOTES

The overwhelming success of the 03 Russian River Zinfandel convinced us that we should continue making it. The grapes for this Zinfandel come from two of our Pinot producers, the Leras Family Vineyards located off Woolsey Road in Santa Rosa and the Elsbree Vineyards in Windsor, both in the Russian River Valley.

We used many of the same techniques with our Zinfandel as with our Pinot Noir. We cold-soaked the grapes for three days and once the fermentation began we hand punched the grapes in open-top fermenters, a method not commonly used with Zinfandel. The wine was then aged for 17 months in Francois Frères oak barrels, just like our Pinot Noirs. We also kept the grapes separate throughout the process so we could make blending decisions after the grapes had evolved independently.

TASTING NOTES

Deep garnet in color leading to an aromatic nose of delicate oak, cherry and white pepper. This is an elegant, full-bodied wine with pleasing complexity with flavors of bright cherry, a hint of spice, and a delicate pepper finish. Smooth tannins add structure and mouth feel, but don't overpower. This Zinfandel is perfect for lighter meat dishes and spicy seafood fare.

WINE PROFILE

Varietal:	100% Zinfandel
Appellation:	Russian River Valley
Harvest Dates:	9/06/04, 10/06/04
Brix at Harvest:	23.4-25.2
Alcohol:	14.5
T.A.:	.715 g/100ml
pH:	3.71
Residual Sugar:	Dry
Cooperage:	17 months in François Frères French oak, Mix of new to 3 years old
Bottled:	2/23/06
Production:	490 cases750 ml

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