



2006

Russian River Valley

Z I N F A N D E L

WINEMAKER'S NOTES

Our Zinfandel program is a perfect compliment to our Pinot Noir production. We strive to make a Zinfandel that compliments your meal and doesn't overpower it. It has an elegant style that is sure to please the Pinot Lover.

The grapes for this Zinfandel come from three Russian River Valley vineyards; two of our Pinot producers, the Leras Family Vineyards located off Woolsey Road in Santa Rosa, the Forchini Vineyard off Old Redwood Highway in Healdsburg, and Windsor Oaks vineyard in Windsor.

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:	10/30/06-11/03/06
Brix at Harvest:	24.°-26.5°
Alcohol:	14.5%
T.A.:	.655 g/100ml
pH:	3.66
Residual Sugar:	Dry
Cooperage:	12 months in Francois Frères French oak, Mix of 2 and 3 years old
Bottled:	Jan 25, 2008
Production:	505 cases 750 ml

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