



2007

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 two Russian River Valley vineyards; the Forchini Vineyard and Windsor Oaks. Vineyard.

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 black current, plum and light toast. delicate oak, cherry and white pepper. This is an elegant, full-bodied wine with pleasing complexity with flavors of bright cherry, cola and a delicate pepper finish. Smooth tannins add structure and mouth feel, but don't overpower. This Zinfandel is perfect for meat dishes and spicy seafood fare.

WINE PROFILE

Varietal: 100% Zinfandel

Appellation: Russian River Valley

Harvest Dates: Sept. 5-20 2007

Brix at Harvest: 25.9°-28°

Alcohol: 15.8%

T.A.: .68 g/100ml

pH: 3.54

Residual Sugar: Dry

Cooperage: 15 months in
François Frères
French oak,
Mix of new to
3 years old

Bottled: Jan. 30, 2009

Production: 245 cases 750 ml

Papapietro Perry Winery

4791 Dry Creek Road
Healdsburg, CA 95448

Tel: 707-433-0422

Fax: 801-858-2864

www.papapietro-perry.com

info@papapietro-perry.com

