



2009  
NUNES VINEYARD  
*Russian River Valley*  
P I N O T N O I R

### WINEMAKER'S NOTES

Located on the last of Russian River Valley's alluvial bench with its silty clay loam soil, Nunes Vineyard provides us perfectly ripened grapes vintage after vintage. The valley's renowned fog is a natural cooling system influencing from two directions, the Pacific Ocean from the west, and San Francisco Bay from the south, the perfect condition for a long cool growing season. Fred and Wendy Nunes combine a passion for growing Pinot Noir with a comprehensive knowledge of their vineyard and the science that drives it. Between Mother Nature and the Nunes', this vineyard has all the components we need to produce stellar Pinot Noir that speaks from the vineyard.

We have carefully refined our winemaking techniques in a way that defines our unique Pinot Noirs, separating the grapes by clone during fermentation and aging. This gives us many more blending options. We cold soak the grapes two to three days before adding several different types of yeast, cultured specifically for Pinot Noir. During the seven to twelve days it takes to ferment, we hand-punch each fermenter, sometimes as often as five or six times a day to ensure that the temperature doesn't get too warm. Once the juice is fermented, we press the fruit and move the wine into Francois Frères French oak barrels, and then age for 11 months before bottling.

### TASTING NOTES

Medium deep ruby color; rich, red cherry and spice aromas; deep complex cherry and earthy flavors; silky texture; sweet oak; good structure and balance; leading to a long finish with strawberry and rhubarb pie notes. Forward and spicy Pinot with a lot to like. Fresh and vibrant, with snappy raspberry and strawberry fruit that's zesty and spicy. This full bodied Pinot holds on to a beam of lively acidity. Best from 2012 through 2019

### WINE PROFILE

<b>Varietal:</b>	100% Pinot Noir
<b>Appellation:</b>	Russian River Valley
<b>Harvest Dates:</b>	Sept.9, 2008
<b>Brix at Harvest:</b>	25°
<b>Alcohol:</b>	14.4%
<b>T.A.:</b>	0.668g/100ml
<b>pH:</b>	3.69
<b>Residual Sugar:</b>	Dry
<b>Cooperage:</b>	11 months in Francois Frères French oak, 50% new, 50% 1 & 2-year-old
<b>Bottled:</b>	August 21, 2010
<b>Production:</b>	725 cases 750 ml

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