



PAPAPIETRO PERRY

2003

Russian River Valley

Z I N F A N D E L

WINEMAKER'S NOTES

We haven't produced a zinfandel in years, but in our search for the best Pinot Noir we found some vineyards we couldn't pass up. The grapes for this Zinfandel come from the Leras Family Vineyards, one of our longtime Pinot growers located off Woolsey Road and Bacigalupi Vineyards, another well-known grower in the Russian River Valley.

It was a good year for us to make Zinfandel. The 2003 growing season was warm at the right time for our vineyards and we were able to pick earlier than most to achieve better acid and lower alcohols than many of the Zinfandels from this vintage.

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:	October 5, 2003
Brix at Harvest:	25
Alcohol:	14.5
T.A.:	.65
pH:	3.52
Residual Sugar:	Dry
Cooperage:	17 months in François Frères French oak, Mix of new to 3 years old
Bottled:	March 21, 2004
Production:	193 750 ml

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