



2009
CAMPBELL RANCH VINEYARD
Sonoma Coast
P I N O T N O I R

WINEMAKER'S NOTES

This is our premier release of wine from this new vineyard. Located near the town of Annapolis on the northern Sonoma Coast, also known as the "True Sonoma Coast", Campbell Ranch lies right on the fog line at 750 feet above sea level in a very remote area. To visit the vineyard and inspect the grapes, Ben and Dave get to fly in owner Steve Campbell's private plane. This vineyard was planted with Dijon clones 667 and 777 in 2000 in low vigor soils. We are thrilled with the results and know you will be too.

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 François Frères French oak barrels, and then age for 11 months before bottling.

TASTING NOTES

Dark garnet in color with blackberry, black currant and cassis on the nose. Black cherry fruit on the palate leads to bright acidity with a floral note of violets. Well balanced with a long black cherry finish. Drink now through 2016.

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Sonoma Coast
Harvest Dates:	Sept.10-Sept.11, 2009
Brix at Harvest:	25°
Alcohol:	14%
T.A.:	0.569g/100ml
pH:	3.76
Residual Sugar:	Dry
Cooperage:	11 months in François Frères French oak, 35% new, 65% 1 & 2-year-old
Bottled:	August 19, 2010
Production:	400 cases 750 ml

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