



PESSAGNO
WINERY

2003 Perelli 101 - Desert Styled Wine

Perelli-Minetti Vineyard
San Luis Obispo

Harvest Date
November 6, 2003

Harvest Brix
25.4

Months in Oak
Twenty-three

Alcohol
19.5%

Residual Sugar
8.2%

TA
5.51 grams/liter

pH
3.72

40 cases bottled
January 17, 2007

THE VINEYARD

Perelli 101 is a proprietary Portuguese Port-like clone that was crossbred by Bill Perelli-Minetti's father and Patented in 1957. Bill and his family maintained not only the plant material but the wine within their control until 2003, when Pessagno Winery was allowed to make the first non-family desert wine. Although Bill retired last year at the age of 96, we are fortunate to have a long-term agreement to continue to make this fabulous wine.

THE VINTAGE

A warmer than usual winter brought our vines out of dormancy early and go through budbreak in early March. However, spring was particularly cool and returned plant development to a more normal schedule. Several major heat waves in June and July again gave the impression that 2003 might be an early year, but Mother Nature changed her mind and brought cool weather, in the form of fog and light rain, for the remainder of the growing season. As a result, this vineyard was harvested about three weeks later than average.

THE WINEMAKING

Being the fan of Port that I am, this wine was made to the exacting standards and methods of Vintage-Styled, Portuguese Port laws--from harvest parameters, vinification, and two years of barrel aging. Unlike Portuguese Ports that are blends of several grape varieties, this wine is made entirely from the Perelli 101 clone. Uncertain of its actual parentage, it is the intention of Pessagno Winery and the grower to have its DNA mapped to really see who is Mom and Pop.

TASTING NOTES

Raspberries, raspberries and more raspberries dovetail nicely with aromas of blackberries, raisins, and licorice. A subtle tannin structure, combined with the natural sweetness of the grapes, makes this a readily approachable dessert wine. Try this wine with caramel or berry deserts or pour it generously over vanilla bean ice cream.

Steve Pessagno, winemaker