

## 2001 SYRAH, ESTATE

### WINEMAKING NOTES

Clones:	Côte Rotie, UCD1, and Estrella (Chapoutier)
Harvest dates:	October 24 and 27 <sup>th</sup> , 2001
Processing:	Destemmed and fermented, whole berry, into 1 and 3 ton open top fermentors. 3 day cold soak followed by 14 to 21 day fermentation
Aging:	25% new Remond Troncais for 11 months
Production:	87 cases

### TASTING NOTES

The 2001 Syrah is dark and rich bursting with black fruit, violets, and plum highlighted with hints of pepper and cherry tobacco. On the rich core linger top notes of pomegranate, lavender, cedar and spice that remain as a part of a whole. Rich, soft tannins fill the mid and round out the end palate. Decant for 30 minutes to integrate flavors.

### PEAY VINEYARDS/THE SONOMA COAST

Peay Vineyards is located in the northwestern corner of Sonoma County approximately 4 miles from the Pacific Ocean near Sea Ranch. The vineyard sits high on a south facing hilltop formed by the Wheatfield Fork of the Gualala River. The soil type is Wilson Grove formation. This 10 million year old sediment formation is comprised of fine, silty sand and 20-30% clay in the sub soils. The nutrient poor soil is very low vigor.

Our climate is warm/mild during the day and cool/cold at night with temperatures rarely exceeding 90 degrees with average temperatures in the high seventies/low eighties. This accounts for our very long growing season and increased hang time leading to greater fruit complexity.

We planted the first 30 acres in 1998. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne**. 2001 is our first commercial vintage. Case production is extremely limited. We sell, and will continue to sell, fruit to a handful of premier wineries.

Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael.