

2002 CHARDONNAY, ESTATE

WINEMAKING NOTES

Clones:	Dijon clones 76, 95 and 96, Robert Young, and Hyde
Harvest dates:	September 25 th and October 1 st , 2002
Primary fermentation:	100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	45% new Damy Vosges heavy toast French oak barriques, aged sur lies for 11 months
Production:	45 cases

TASTING NOTES

The nose bursts with fresh pineapple sorbet, pine nuts, orange rind and red apple skins. The mouth opens with citrus and apple and broadens in the mid palate with the mouth filling flavors of crème brûlée and toasted brioche. The finish rounds out with clean acidity and minerality.

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 of our 48 acre vineyard in 1998. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. 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.