

2002 ROUSSANNE/MARSANNE, ESTATE

WINEMAKING NOTES

Clones:	60% Roussanne, 40% Marsanne
Harvest dates:	October 15 th , 2002
Primary fermentation:	100% indigenous in 5 year old French oak barriques
Secondary fermentation:	Partial malolactic fermentation
Aging:	No new oak, aged sur lies for 11 months
Production:	115 cases

TASTING NOTES

The nose on the 2002 Roussanne/Marsanne conjures flavors of crème anglaise, Lilies of the Valley and wet limestone. The mouth is well balanced between acidity, fruit and minerality revealing musk melon, under-ripe papaya, Asian pear and hints of anise. The finish is clean with a touch of hazelnut.

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.