

2002 SYRAH, ESTATE

WINEMAKING NOTES

Clones:	Côte Rotie, UCD1, and Estrella (Chapoutier)
Harvest dates:	October 8 and 18 th , 2002
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. Gentle, gravity, no pumping, no filtration.
Aging:	31% new French Remond, Cadus and François Frères barrels for 15 months
Production:	420 cases

TASTING NOTES

The 2002 Syrah expresses elegant high tone fruit aromas of black cherry, blackberry, plum, lavender and guava framed with accents of hickory bacon, white pepper, tobacco, sanguine and chocolate. The rich, dark fruit flavors extend across the palate picking up slight spice notes of clove and nutmeg. The mid-palate deepens with flavors of leather, pastis and earth. Velvety, soft tannins fill the mid and round out the end palate.

We suggest at least a 45 minute decant. The wine drinks well now but will fatten and gain earthier, deeper fruit elements with further cellaring.

PEAY VINEYARDS/THE SONOMA COAST

Peay Vineyards is located in the northwestern corner of the "true" Sonoma Coast 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 Ohlson 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 ninety degrees with average temperatures in the high seventies/low eighties. The vines sit at 900 feet often enveloped by the coastal fog that shoots up the canyon from the ocean. This accounts for our long growing season and greater development of phenological components of ripeness, fruit complexity and expression of terroir.

We planted the first 30 acres of our 48 acre vineyard in 1998 with the remaining planted in 2001 and 2002. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. 2001 was our first vintage. Case production is extremely limited. We sell, and will continue to sell, fruit to a handful of premier wineries including Williams Selyem Winery. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael Winery.