

## 2002 VIOGNIER, ESTATE

### WINEMAKING NOTES

Clones:	Blend of Condrieu and Geneva clones
Harvest date:	September 26 <sup>th</sup> and 28 <sup>th</sup>
Primary fermentation:	50% indigenous in 5 year old French oak barriques
Secondary fermentation:	100% malolactic fermentation
Aging:	No new oak, aged sur lies for 11 months
Production:	140 cases

### TASTING NOTES

The 2002 Viognier has a classic nose of Satsuma Mandarins, orange blossoms, coconut water, litchi and lime with a hint of anise. The mouth reveals flavors of peaches and macaroons, broadening in the mid-palate and finishing with crisp Fuji apples and limestone minerality.

This is a well-balanced and refined Viognier. It is refreshing as an aperitif and matches very well with food requiring some acidity while seeking floral richness. With its lifted aromas and its crisp palate we suggest pairing this wine with dishes seasoned with flavors of coriander, ginger and turmeric as well as with seafood dishes including sauteed scallops, white fish and crab.

### 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 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 including Williams Selyem.

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