

## PEAY VINEYARDS 2003 CHARDONNAY, SONOMA COAST ESTATE

### WINEMAKING NOTES

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| Clones:                 | Dijon clones 76, 95 and 96, Robert Young, and Hyde   |
| Harvest dates:          | September 27 <sup>th</sup> and 29 <sup>th</sup> , 2003   |
| Primary fermentation:   | Whole cluster pressed, 100% indigenous yeast   |
| Secondary fermentation: | 100% malolactic fermentation   |
| Aging:                  | 50% new Damy Tronçais heavy toast French oak barriques, aged sur lies for 11 months, unfinned and unfiltered |
| Production:             | 40 cases   |

### TASTING NOTES

The nose on the 2003 Chardonnay combines the aromas of lime oil and stone with the richness of crème brûlée. A lime meringue and white peach fruit profile carries medium weight with a nervy yet juicy unctuousness that is kept lively and light by crisp minerality in the mid-palate. The long finish leaves your mouth salivating.

### 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.