

PEAY VINEYARDS 2003 PINOT NOIR, SONOMA COAST ESTATE

WINEMAKING NOTES

Clones:	Swan, Mt. Eden, Pommard, 115, 667
Harvest dates:	September 18 th , 22 nd , and 25 th
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. Processed by gravity only.
Aging:	34% new Damy, François Frères, Remond, Cadus French oak barriques for 11 months
Production:	335 cases
Availability:	Release date April 2005

TASTING NOTES

In the 2003, much like in the 2002, ham, blood orange and wild strawberry fruit gently build in the glass and take on deeper cherry, forest floor and Asian five spice aromas as the wine carries across the palate. In the mid-palate, hints of orange peel and hickory are supported by medium acidity, balanced alcohol and soft tannins that will ensure ageability of the wine. The finish is complex and long with hints of tea and vanilla. We make wines that can be enjoyed young, if decanted, but will improve with time in the bottle. We recommend you decant for at least 30 minutes if you open a bottle now and cellar the rest for a few years to allow flavors to integrate and secondary aromas to develop

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 phenolic 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.