

PEAY VINEYARDS 2003 ESTATE SYRAH, SONOMA COAST

WINEMAKING NOTES

Clones:	Côte Rotie, UCD1, and Estrella (Chapoutier)
Harvest dates:	October 11 th through 24 th , 2003
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:	33% new French Remond, Cadus and François Frères barrels for 15 months
Production:	575 cases

TASTING NOTES

The 2003 Peay Vineyards Estate Syrah, Sonoma Coast builds on the strength of the 2002. It is more floral and fruit forward than the 2002 and possesses the meaty, mineral and black pepper components that are the hallmark of our cool climate Syrah. The nose opens with fresh, rich red currants and cured meats with hints of white pepper, fennel seed, cardamom and musk. Under this initial impression aromas of grilled meats mingle with deeper blackberry notes. On the palate the luscious, sweet fruit and sanguine flavors are framed by soft, elegant tannins and refreshing acidity. The long finish lingers with essences of black tea, red fruits, and spice.

Our Syrah needs time in the cellar to reach its fullest potential. We suggest you decant for at least 1 hour if you would like to drink it on release. We suspect it will age for at least a decade.

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. 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.