

## PEAY VINEYARDS 2003 VIOGNIER, SONOMA COAST ESTATE

### WINEMAKING NOTES

Clones:	Blend of Condrieu and Geneva clones
Harvest date:	September 28 <sup>th</sup>
Primary fermentation:	50% indigenous in 5 year old French oak barriques
Secondary fermentation:	Partial malolactic fermentation
Aging:	No new oak, aged sur lies for 11 months
Production:	60 cases

### TASTING NOTES

The 0.9 acre block of Condrieu and Geneva clone Viognier sits on the top of the knoll soaking up any available sun rays. The 2003 vintage was cool during set and cut the yield to a little less than 1.5 tons. As with the Pinot noir, the clusters were very small (for Viognier.) The wine was whole cluster pressed and was fermented with 100% indigenous yeast for 11 months. We do not use any new oak when making our Viognier. From our experience this is an increasingly rare practice. The wine is fermented and aged in 6 year old neutral barrels that do not provide any oak flavors but soften the palate.

The nose on the 2003 Viognier is floral with undercurrents of lime essence and peach stone. On the palate the crisp minerality and chalk characteristics common to our cool climate Viognier provide backbone and freshness that pair excellently with Thai coconut and ginger soups and lobster dishes. The 2003 Viognier is more austere than the 2002 with a touch less of the typical Viognier fruit profile.

### 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.