

PEAY VINEYARDS

2004 CHARDONNAY ESTATE, SONOMA COAST

TASTING NOTES

The nose is elegant, full and ripe with white fig, baked apple and pear focused by a lime and limestone core. The oak is well integrated without the overt characteristics of butter, vanilla, raw wood, or char common to California Chardonnay. A slight hint of hazelnut, brioche, grapefruit and kumquat develop in the nose and carry through on the palate as the wine opens. The wine is well structured with vivacity and mouth watering acidity. Almond, lime, and stone fruit linger in your mouth. The finish is very long.

You can drink the Chardonnay on release. It will also be interesting to see how it evolves over the next few years.

WINEMAKING NOTES

Clones:	Dijon clones 76, 95 and 96, Robert Young, and Hyde
Harvest dates:	August 30 th - September 9 th , 2004
Primary fermentation:	Whole cluster pressed, 100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	Aged sur lies in 38% new François Frères, Remond, Chalufour, Damy and Remond French oak barriques for 11 months. Bottled unfinned and unfiltered
Production:	610 cases

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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 average temperatures in the mid 70s. The vines sit at 900 feet often enveloped by the coastal fog in the morning that shoots up the canyon from the ocean. Every afternoon a cool coastal breeze blows in and keeps temperatures moderate. These factors account for our long growing season that can lead to 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 fruit to a handful of premier wineries including Williams Selyem Winery. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael Winery.