

PEAY VINEYARDS

2004 VIOGNIER ESTATE, SONOMA COAST

TASTING NOTES

The nose on the 2004 Viognier expresses lifted floral notes with snap pea, raw coconut, cardamom, melon, and candied ginger aromas. The mouth feel is rich with crisp acidity and limestone minerality—the hallmark of our Viognier—that creates a distinct vivacity on the tongue. The fruit progresses from pineapple and white peach to Asian pear and mandarin orange as it carries across the palate. The Viognier was a little riper than in 2003 and, as far as fruit profile, has more in common with our 2002 Viognier

As with most Viognier, we suggest you drink it on release to capture its complexity and charm.

WINEMAKING NOTES

Clones:	Blend of Condrieu and Geneva clones
Harvest date:	September 9 th
Primary fermentation:	Whole cluster pressed with 100% indigenous yeast in 5 year old neutral French oak barriques
Secondary fermentation:	100% malolactic fermentation
Aging:	No new oak, aged sur lies for 11 months
Production:	80 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 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.