

# PEAY VINEYARDS

## 2004 *LES TITANS* ESTATE SYRAH, SONOMA COAST

### WINEMAKER VANESSA WONG'S TASTING NOTES

Our Estate vineyard is one of the coldest vineyards in California growing Syrah. In 2004, two unique expressions of cool climate Syrah led me to create separate Estate blends. Though it shares some of the floral and fruit characteristics of the 2004 *La Bruma* Estate Syrah, the 2004 *Les Titans* Estate Syrah emphasizes the meatier, gamier, dare I say, masculine side of Syrah. Both blends share the Estrella, 174 and UCD1 clones as their base though *Les Titans* also includes a significant portion of a Côte Rôtie selection that contributes much of the black pepper and game to the blend.

The cuvée name, *Les Titans* ("the Giants"), refers to two enormous and ancient redwood trees left by loggers over 100 years ago that flank the blocks of Syrah. The nose of the 2004 *Les Titans* is lifted with shifting, meaty, dark aromas taking turns with floral and fruit aromas. On the nose and palate flavors of charcuterie, black pepper, leather and game play a leading role though bolstered by red and black cherry and a hint of blueberry. As the wine opens, *Les Titans* reveals its strength and virility. The tannins are soft, the acidity is medium and the finish is quite long. Although *Les Titans* is approachable in its youth, the wine will gain further complexity and the various elements will integrate with more time in the bottle. If you try one now, decant for at least 45 minutes. We anticipate this wine has quite a long life ahead of it.

Clones:	Clones 174 and UCD1 and selections Côte Rôtie and Estrella (Chapoutier)
Processing:	Sorted and destemmed into 1 and 3 ton open top fermenters. A four day cold soak was followed by a 14-to-21 day whole berry fermentation. At all times, we employ gentle processing and bottle unfinned and unfiltered
Aging:	33% new Damy, Cadus, François Frères and Ermitage French oak barrels for 16 months
Production:	375 cases

### 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 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.