

# PEAY VINEYARDS

## 2005 ESTATE CHARDONNAY, SONOMA COAST

### TASTING NOTES

The 2005 Peay Vineyard Estate Chardonnay was picked later than normal due to our cool fall weather and at quite low yields. The result is a focused wine with richness on the nose and characters reminiscent of the 2004 on the palate.

The nose is full with an echo of hazelnut and a strong backbone of white truffle. The wine opens on the front of the palate with highlights of honeydew melon, apricot and almond biscotti. The mid palate is focused with flavors of gunmetal, flint and limestone that were the hallmark of the 2004 Estate Chardonnay coming to the fore. The acid is clean and crisp and the finish long and lingering.

### WINEMAKING NOTES

Clones: Dijon clones 76, 95 and 96, Robert Young, and Hyde  
Primary fermentation: Whole cluster pressed, 100% indigenous yeast  
Secondary fermentation: 100% malolactic fermentation  
Aging: Aged sur lies in 42% new François Frères, Chalufour, Damy and Remond French oak barriques for 14 months.  
Production: 550 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 and Failla Wineries. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael Winery.