

# PEAY VINEYARDS

## 2005 POMARIUM ESTATE PINOT NOIR, SONOMA COAST

As the new blocks of Pinot noir came into their 5<sup>th</sup> and 6<sup>th</sup> leaf in 2005, Vanessa had a large variety of lots to choose from when making the Peay Estate Pinot noir. As blending trials began, two distinct styles leapt into view. To capture their unique expressions, we bottled them separately as Estate wines and assigned cuvee names redolent of our vineyard's previous lives.

Pomarium (apple orchard in Latin) harkens to the days when our hill was planted to pears and apples for dried fruit production to feed San Francisco. The 2005 Pomarium Estate is a bright, dramatic wine that wildly claims its pinosity. The majority of Pomarium is comprised of Dijon clones 667, 777 and 115 with a little of our favorite block of Calera included to provide chunky bass notes. The nose opens with lifted aromas of wild strawberry and jasmine tea. With more time in the glass deeper notes of red cherry and sandalwood fill out the bouquet. The mouth is true to the nose and carries through with Bing cherries, lead, and orange peel. The Pomarium is vibrant, attractive and racy with medium weight and a clean finish. If you open one on release, decant for at least 45 minutes and cellar the remaining bottles for 3+ years.

### WINEMAKING NOTES

Clones:	667 (37%), 777 (38%), Calera (15%), 115 (10%)
Harvest dates:	September 22 <sup>nd</sup> - 27 <sup>th</sup>
Processing:	Destemmed and fermented, whole berry, into 1 and 3 ton open top fermenters. 4 day cold soak followed by 9 to 16 day fermentation
Aging:	35% new François Frères, Ermitage, Damy, Cadus French oak barriques for 11 months
Production:	466 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.