

# PEAY VINEYARDS

## 2005 SCALLOP SHELF 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.

Scallop Shelf is a tribute to our hill top's earlier residence in the deep ocean prior to the uplifting that formed the coastal range. The 2005 Scallop Shelf Estate's nose is concentrated with aromas of dark cherry and plum framed by orange peel and lead. The depth of aromas is truly profound. The mouth has medium to full body with breadth and volume though it is not heavy or cloying. The classic cherry notes come from the predominance of Pommard clone Pinot noir bolstered by pluminess from clone 115. As a result the flavors are on the border between red and black fruit. The wine maintains the crisp acidity and relatively low alcohol that are the hallmark of our vineyard yet delivers a full mouth feel and concentration rare in a wine of this profile. The finish is very long with soft tannins that will subside with aging. Flavors of forest floor, mushroom and dried cherry linger on the palate long after the last sip. The Scallop Shelf is built to last and will not fall apart as secondary aromas develop with bottle age. Drink one now after a 45 minute decant to gauge the style and cellar the remainder for at least 3-5 years and longer.

### WINEMAKING NOTES

Clones:	Pommard (46%), 115 (23%), 777 (15%), Swan (8%), 828 (4%)
Harvest dates:	September 27 <sup>th</sup> – October 5 <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:	42% new François Frères, Ermitage, Damy, Cadus, Remond, and Rousseau French oak barriques for 11 months
Production:	600 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.