

PEAY VINEYARDS

2006 ESTATE CHARDONNAY, SONOMA COAST

TASTING NOTES

The 2006 Peay Vineyard Estate Chardonnay strikes a balance between the crisp 2004 and the fleshier 2005 Estate Chardonnays leaning more towards the style of the 2004. As our Chardonnay vines age a certain character and breed is evolving in the wines. The 2006 continues this progression.

The 2006 is a blend of clones 76, 95, 96 and the Robert Young and Hyde selections. The nose is focused with citrus notes of lemon and quince supported by limestone and flint aromas contributed by the very low yielding Hyde and 76 clones. The wine opens on the front of the palate with lime, almond and golden delicious apple and as it carries across the palate broadens to become silky and creamy with hints of lemon curd and gun flint. The oak is very well-integrated at even this young age. 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
Harvest dates:	September 21st – October 10 th
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:	885 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.