

PEAY VINEYARDS

2006 HIRSCH CHARDONNAY, SONOMA COAST

TASTING NOTES

The 2006 Peay Vineyards Hirsch Chardonnay was a one shot deal we struck with David Hirsch. David needed a small press and Vanessa's winemaking guidance and we have always respected his vineyard and were interested in comparing our fruit. It is quite interesting to compare the two Chardonnays as the winemaking regime was almost exactly the same. Other than the differences between our specific terroir (we are a touch cooler and in the fog), the main differences are clone type and age as well as the fruit's ripeness when picked. Not surprisingly, the wines share the same focus and elegance that you have come to expect from Peay Chardonnay but our wine has a little more minerality and verve while the Hirsch Chardonnay has more flesh and glycerin.

The Hirsch Chardonnay is made from an old Wente selection picked from September 26th to September 30th. The nose is full with hay, clove, apple and peach aromas and a lingering whiff of gunpowder. The mouth is medium to full bodied with a broad, fleshy mid-palate kept in line by good minerality and refreshing acidity. Aromas of maple, green papaya and pear develop as the wine opens. This Chardonnay is best drunk 6 months to 2 years from release to best appreciate the freshness of the fruit. 335 cases produced.

WINEMAKING NOTES

Clones:	Old Wente selection
Harvest dates:	September 26 th -30 th
Primary fermentation:	Whole cluster pressed, 100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	Aged sur lies in 50% new François Frères, Chalufour, Damy and Remond French oak barriques for 14 months.
Production:	335 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.