

PEAY VINEYARDS

2006 SCALLOP SHELF ESTATE PINOT NOIR, SONOMA COAST

When prepping the soil for planting, we discovered ancient scallop and nautilus fossils revealing our hill top's residence on the deep ocean floor prior to the formation of the coastal range. The nose is bright with medium concentration. Beguiling aromas of Serrano ham (cured meat) and lavender wrap around a cherry core with a hint of orange peel coming mainly from the 44% contribution of Pommard. The palate opens with a high tone pomegranate note harnessed by dried cherry, forest floor and black walnut flavors. The Scallop Shelf has medium weight and structure from soft silky tannins, excellent acidity and fruit concentration but is not fat or fleshy. The finish is very long. The Scallop Shelf is built to last and will fill in and gain cohesion as mature aromas develop with bottle age. If you must drink one now, decant for 45 minutes and cellar the remainder for at least 3-5 years.

WINEMAKING NOTES

Clones: Pommard (44%), 777 (20%), 115 (19%), Swan (10%), Mt. Eden (5%), 828 (2%)
Harvest dates: September 25th – October 16th
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: 39% new François Frères, Ermitage, Damy, Cadus, Remond, and Rousseau French oak barriques for 11 months. Bottled unfinned and unfiltered.
Production: 950 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.