

PEAY VINEYARDS

2006 ESTATE VIOGNIER, SONOMA COAST

TASTING NOTES

The 2006 Estate Viognier is reminiscent of the 2003 in both structure and fruit profile. The nose is focused with aromas of kumquat, ginger, baked pears and lemongrass enveloped in a lemon meringue and green tea embrace. On the palate the Viognier expresses the crisp acidity and limestone/crushed oyster shell minerality that reveals its cool climate origin. Aromas of lilies and baking spices are supported by medium weight and glycerin in the mid-palate. The Viognier ends with a crisp, bright finish.

WINEMAKING NOTES

Clones:	Blend of Condrieu and Geneva clones
Harvest date:	September 36 th and 27 th
Primary fermentation:	Whole cluster pressed with 100% indigenous yeast in neutral French oak barriques
Secondary fermentation:	100% malolactic fermentation
Aging:	No new oak, aged sur lies for 11 months
Production:	100 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 Wilson Grove 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 temperatures rarely exceeding 90 degrees with average temperatures in the high seventies/low eighties. This accounts for our very long growing season and increased hang time leading to greater fruit complexity.

We planted the first 30 acres of our 48 acre vineyard in 1998. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. Case production is extremely limited. We sell, and will continue to sell, fruit to a handful of premier wineries including Williams Selyem. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael.