

PEAY VINEYARDS

2007 ESTATE CHARDONNAY, SONOMA COAST

TASTING NOTES

The appearance of the 2007 Estate Chardonnay is light, almost a pale straw. The nose is very focused with young coconut, lemon curd, Asian pear, and jasmine tea notes intermingled with gravel and chalk. The mouth is quite similar to the 2004 Estate Chardonnay and in our mind rivals the 2004 as our best to date. It is crisp, elegant and focused. A pure shot of Bosc pear, lanolin, peat and wet stone aromas coalesce on the mid-palate and linger. The natural acidity provides a refreshing and clean finish that will make it perfect at the table. The battonage and secondary fermentation notes are in the background, revealing a wine of distinct personality and vitality. There are very few chardonnays like this in the New World.

Clones: Dijon clones 76, 95 and 96, Robert Young, and Hyde
Harvest dates: September 23rd – October 15th
Primary fermentation: Whole cluster pressed, 100% indigenous yeast
Secondary fermentation: 100% malolactic fermentation
Aging: Aged sur lies in 45% new François Frères, Damy, Remond and Mercurey French oak barriques for 11 months. Bottled unfiltered and unfiltered.
Production: 720 cases

WHAT OTHER PEOPLE THINK

TANZER: 2007 PEAY VINEYARDS CHARDONNAY SONOMA COAST 94 POINTS
Hazy yellow. Deeply pitched scents of sweet butter, poached pear, peach pit, tarragon and iodine. Chewy in texture and packing serious punch, with sweet orchard and pit fruit flavors and a suave undercurrent of smoky lees and minerals. Surprisingly lively on the finish, which leaves tangy mineral and lime pith notes in its wake. Very complex, fresh chardonnay.

VINOGRAPHY: 2007 PEAY VINEYARDS CHARDONNAY SONOMA COAST 9.5 TO 10
Palest gold in color with a hint of cloudiness, this wine smells like crushed stones and crushed nuts with hints of citrus zest that waft in at the last moment. In the mouth it is jaw-droppingly mineral in quality, more so than any California Chardonnay has any right to be (but to which most should aspire). Flavors of lemon zest, pine sap, and crushed stones slide silkily across the palate poised on the rails of perfect acidity. Aromas of hazelnut skin emerge on the incredibly long finish. Truly a masterpiece and definitely one of the best Chardonnays made in California.

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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 at 800 feet on a south facing hilltop formed by the Wheatfield Fork of the Gualala River. The morning fog and cool ocean breezes account for our long growing season that can lead to greater development of phenological components of ripeness, fruit complexity and expression of terroir. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael Winery. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. We sell fruit to a handful of premier wineries including Williams Selyem and Failla Wineries.