

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.

WINEMAKING NOTES

Clones:	Dijon clones 76, 95 and 96, Robert Young, and Hyde
Harvest dates:	September 23rd – October 15 th
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

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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 hilltop’s 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 lows 70s/high 60s. The vines sit at 800 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 and availability are 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.