

PEAY VINEYARDS

2007 ESTATE PINOT NOIR, SONOMA COAST

TASTING NOTES

If you ever wished for a little more fruit and richness without sacrificing the acidity or structure of a Peay Pinot noir, then the 2007 Estate may be just the cuvée for you. It is a blend of mostly Dijon 828 and a suitcase selection we call “Boots” as well as a little 115 and a Pommard selection. With this third cuvée we demonstrate how clone 828 and the Boots selection put a slightly different twist on a Peay Pinot noir while still staying true to the vineyard’s character.

The Estate Pinot has an intense cherry nose with brown spices, iron, dried needle, and brass highlights. The mouth is round, smooth and full-bodied. The tannins are soft, though present, and support aromas of bright cherry, chocolate, sandalwood and forest floor. There is a touch of anise seed on a very long—minutes long—cherry finish. Though the Estate Pinot noir is richer than Pomarium, the acidity is quite good and the elegance of Pinot noir made from our vineyard is evident.

WINEMAKING NOTES

Clones:	Dijon clones 828, 115 and “Boots” and Pommard selections
Harvest dates:	August 31 st – October 8 th
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:	35% new François Frères, Damy, Remond, and Cadus French oak barriques for 11 months
Production:	486 cases produced

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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.