

PEAY VINEYARDS

2007 *LES TITANS* ESTATE SYRAH, SONOMA COAST

WINEMAKER VANESSA WONG'S TASTING NOTES

The cuvée name, *Les Titans* ("the Giants"), refers to two enormous and old growth redwood trees left by loggers over 100 years ago that flank the blocks of Syrah. True to its name, *Les Titans* is the more masculine, meaty, compact cuvee compared to the floral and peppery *La Bruma*. Our Syrah comes from one of the coldest Syrah vineyards in the United States. As a result, it has power but does not sacrifice balance and complexity. This will not be your big, blueberry jam style of Syrah or Shiraz but a wine with elegance, refreshing acidity and aromas of meat, dark fruit and earth.

The 2007 *Les Titans* is a powerhouse and reveals the strength of the superb vintage. The dark and brooding nose showcases a deep, dark plum core with grilled meats, boar sausage and fennel aromas. The tannins are soft but drier than *La Bruma*. As the wine carries across the palate the flavors amplify and fill the mouth with iron, white pepper and dark blueberry fruit flavors. The length is incredibly long and persistent with excellent acidity that will make it perfect at the table with steak, braised meats, lamb, anything with savory, bloody, meaty flavors. Drink now with at least a 30 minute decant and age for 5+ years.

Clones:	Estrella (32%), 1 (36%), a Côte Rôtie selection (23%) and 174 (9%)
Processing:	Blocks were picked separately during the last two weeks of October and then sorted and destemmed into 1 and 3 ton open top fermenters. A four day cold soak was followed by a 14-to-18 day whole berry fermentation. At all times, we employed gentle processing and bottled unfinned and unfiltered
Aging:	32% new Cadus, François Frères and Ermitage French oak barrels for 15 months
Production:	470 cases

PEAY VINEYARDS/THE SONOMA COAST

We farm our vines on a ridge top above a river gorge in the northwestern corner of the "true" Sonoma Coast 4 miles from the chilly Pacific Ocean. A consistent afternoon ocean wind, our placement in the cool inversion layer and our ancient marine soils allow us to produce wines of elegance, intensity and focus.

Peay Vineyards is a family-run business that we started from scratch in 1996. We planted the first 30 acres of our 54 acre vineyard in 1998 with the remaining planted in 2001 and 2008. We grow and produce Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne. 2002 was our first vintage. Our winemaker and – Nick Peay, the grape grower's wife - is Vanessa Wong, formerly winemaker at Peter Michael Winery. We sell fruit to a handful of premier wineries including Williams Selyem and Failla Wineries.