

PEAY VINEYARDS

2007 POMARIUM ESTATE PINOT NOIR, SONOMA COAST

TASTING NOTES

The name Pomarium (po-mare-ee-um, apple orchard in Latin) harkens to the early 20th century when our hill was planted to Bartlett pears and Gravenstein apples for dried fruit production to feed San Francisco. The 2007 Pomarium is a blend of 5 clones: 667, 777, 115, Calera and 828. It was fermented in small, open-top fermenters, moved by gravity, aged for 11 months in 35% new French oak and bottled unfiltered and unfiltered.

The nose explodes with a bright beam of huckleberry, ham, charcuterie, and spice aromas lightly supported by mushroom and brass notes. The nose is intense and forward but feminine, elegant and light on its feet. This is what people mean when they say Pinot noir is all about the nose. The Pomarium is simply gorgeous. The mouth shows some darker fruit flavors, with hints of iodine, peppery matsutake mushroom and dried pine needle flavors carrying across the mid-palate. The tannins are soft and light and the acidity is refreshing. The finish lingers and promises much for those with the patience to age the wine a few more years.

WINEMAKING NOTES

Clones:	Dijon clones 667, 777, 115, 828 and Calera selection
Harvest dates:	September 4 th – 27 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, Ermitage, Damy, Remond, Mercurey and Cadus French oak barriques for 11 months

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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.