

PEAY VINEYARDS

2007 SCALLOP SHELF ESTATE PINOT NOIR, SONOMA COAST

When prepping the vineyard for planting, we discovered ancient marine fossils revealing our hill top's residence on the deep ocean floor prior to the formation of the coastal range. These marine soils are set on top of much older geologic formations and are perched above a river gorge formed by action on the nearby San Andreas Fault.

TASTING NOTES

The 2007 Scallop Shelf delivers on the promise of the vintage and our vineyard site. The vines are now 10 years old and have begun to shake off some of their baby fat to reveal more complex, non-fruit based aromas. The nose balances scents of orange pekoe tea, copper and peppery matsutake mushroom with classic pinot notes of cherry and ham. It is an elegant nose with medium concentration and a bright red hue that you can see through.

The mouth also has medium intensity and weight with added flavors of rose hips and black tea. The fruit is more akin to dried blood oranges and plums (not prunes, think pluots!) with clean acidity, a focused mid-palate and moderate tannins. As is customary with the Scallop Shelf, the finish is long. This is a complex wine with finesse. It offers immediate pleasure and may also be aged for 10+ years if you desire aged Pinot characteristics. If you allow a long decant, darker flavors of licorice will come to the fore though a 30-minute decant will allow the aromas to coalesce.

WINEMAKING NOTES

Clones: Pommard (42%), 777 (22%), 115 (22%), Swan (5%), Mt. Eden (3%), 828 (3%), Boots "suitcase" (3%)
Harvest dates: September 3rd – October 3rd
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: 11 months in 41% new François Frères, Ermitage, Damy, Cadus, and Mercurey French oak barriques. Bottled unfiltered and unfiltered.
Production: 850 cases

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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.