

PEAY VINEYARDS

2007 ESTATE VIOGNIER, SONOMA COAST

TASTING NOTES

The 2007 Viognier strikes an impeccable balance between typical Viognier aromas of apricot and peach and the crisp, mineral driven aromas that, though rarely found in this variety, are a hallmark in our Viogniers. The nose soars with seductive aromas of candied ginger, apricot and green papaya. The leesy mouthfeel is held taut by limestone, lemongrass and fennel flavors with crisp acidity and a minutes long finish. This wine is made to accompany seafood. It will cut through any heavy fish sauce—beurre blanc, e.g.— and match the briny, metallic flavors of oysters. Our best Viognier to date, we believe; a wine like the 2007 makes us happy that we are planting another acre to Viognier this year.

WINEMAKING NOTES

Clones:	Blend of Condrieu and Geneva clones
Harvest date:	September 19 th and 25 th
Primary fermentation:	Whole cluster pressed with 100% indigenous yeast in neutral French oak barriques
Secondary fermentation:	100% malolactic fermentation
Aging:	No new oak, aged sur lies for 11 months
Production:	90 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 soil type is Wilson Grove 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 temperatures rarely exceeding 90 degrees with average temperatures in the high seventies/low eighties. This accounts for our very long growing season and increased hang time leading to greater fruit complexity.

We planted the first 30 acres of our 48 acre vineyard in 1998. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. Case production is extremely limited. We sell, and will continue to sell, fruit to a handful of premier wineries including Williams Selyem. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael.