

# PEAY VINEYARDS

## 2008 ESTATE CHARDONNAY, SONOMA COAST

### TASTING NOTES

In 2008, we lost 60% of our Chardonnay crop to a late spring frost. Alas. With each vintage the Estate Chardonnay shows an increasing amount of minerality and site expression that the low yields only emphasized. It is a limestone or lime essence flavor in the mid-palate that provides tension and verve and can be found in all of our white wines regardless of variety.

The nose on the 2008 is quite youthful and shows ripe pear, lemon custard and hints of pineapple. The wine has a touch of richness on the front of the palate with yeast and hazelnut notes layering around a very pronounced streak of lime and limestone that bursts forward on the mid-palate. This intense minerality provides a racy edge and lingers on the palate. The wine is balanced, elegant and true to site. Decant for 15 minutes or back to bottle and age for 3-7 years for added complexity.

### WINEMAKING NOTES

Clones:	Dijon clones 76, 95 and 96, Robert Young, and Hyde
Harvest dates:	October 3 <sup>rd</sup> -20 <sup>th</sup>
Primary fermentation:	Whole cluster pressed, 100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	Aged sur lies in 50% new François Frères, Damy, Remond and Mercurey French oak barriques for 11 months. Bottled unfinned and unfiltered.
Production:	300 cases

### PEAY VINEYARDS

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.