

PEAY VINEYARDS

2008 ESTATE PINOT NOIR, SONOMA COAST

TASTING NOTES

The 2008 Estate Pinot is the more intense and full-bodied of our two spring wines with appealing notes of black tea and cedar wrapped around a deep cherry core. The mouth feel is broad and dry with fruity mushroom, graphite, hickory and cherry skin aromas coalescing on the palate. The length is superb with medium tannins and medium plus acidity; a very good expression of our estate pinot in the 2008 vintage. Decant for 30+ minutes before enjoying with food and age for 2-3 years for bottle bouquet to develop.

WINEMAKING NOTES

Clones: 828 (22%), 115 (17%), and a suitcase clone we call "Boots" (61%)
Harvest dates: Septembr 2nd – October 1st
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: 23% new François Frères, Damy, Remond, and Cadus French oak barriques for 11 months
Production: 300 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.