

# PEAY VINEYARDS

## 2008 SCALLOP SHELF ESTATE PINOT NOIR, SONOMA COAST

Two to three million years ago a former inland sea was uplifted along the San Andreas Fault forming the northern portion of the Sonoma Coast. We are perched above a river on a hill top made up of these marine soils. At 700 feet elevation, we found scallop and nautilus fossils in our soils, hence the name, Scallop Shelf.

Yields in 2008 were miniscule due to a late spring frost. The wines are more compact and earthier with firmer tannins. The fruit expression is evident though kept in check by secondary aromas. Excellent wines with a life ahead of them.

### TASTING NOTES

The appearance of the 2008 Scallop Shelf is vibrant red and light-hued. The nose reveals dark cherry, spice and violet notes supported by grilled meat (lamb) and brass aromas. Despite its youthfulness, the wine is well-integrated and seamless. This is evident as the fruit aromas build and broaden as the wine carries across the palate. The incredibly long finish has notes of anise, dried pine needles and a lingering flavor of chocolate covered cherries. With air, the fruit profile darkens and becomes more masculine and kirsch-like though not alcoholic or pruny, just deep and powerful. No need to decant though a 30-45 minute breather will allow these deeper aromas to emerge. The wine should age for 7-10 years though we suggest you open a bottle after letting the wine rest from delivery to assess for yourself.

### WINEMAKING NOTES

Clones: Pommard (33%), 777 (21%), 115 (33%), Swan (5%), Mt. Eden (5%)  
Harvest dates: September 26<sup>th</sup> – October 13<sup>th</sup>  
Aging: 11 months in 42% new François Frères, Ermitage, Damy, Cadus, Mercurey and Meyrieux French oak barriques. Bottled unfiltered and unfiltered.  
Alcohol: 13.6%  
Production: 526 cases

### STEPHEN TANZER'S INTERNATIONAL WINE CELLAR 93+ POINTS

Deep red. Expansive bouquet of red and dark berry liqueur, Asian spices, dried violet and minerals. Lush, seductively sweet black raspberry and cherry flavors stain the palate, picking up peppery spice and smoky mineral qualities with aeration. The gripping finish strongly echoes the cherry note and clings tenaciously. Shows surprising vivacity and clarity for its power; this is really promising.