

# PEAY VINEYARDS

## 2011 AMA ESTATE PINOT NOIR, SONOMA COAST

In the Kashaya Pomo language, *ama* means our place, our land. Ama is the knoll Nick and I very fortunately stumbled across in 1996. By U.S. law, it immediately became our land protected by property rights at the base of our Constitution. In reality, over the years it is slowly becoming part of us and we a part of its recent history. Long before Nick and I planted the knoll, the Kashaya Pomo people lived along what is now the Sonoma Coast and thrived on this piece of land. To Native American peoples, land is neither a possession nor a right. We take from the land only what we need and respect the bounty it provides that supports us. It is a relationship built on an understanding that we are only a small part of our greater ecosystem. As such, we should consider not only our impact on the world around us today but also in the seven generations to come. This makes for good stewardship and good winemaking.

Respect for our land and a desire for our land to speak in Peay wines drives everything we do in the vineyard and the winery. In 2009, we felt that the blocks of Pinot noir planted in 2001 and 2002 had matured and the cuvéé made from them had a singular voice and identity that deserved a name. It is one of the unique voices of Pinot noir from our land and we are proud to share it with you.

### TASTING NOTES

The *Ama Estate* cuvéé has become more refined in each vintage and has emerged as a very distinct expression of Pinot noir from our vineyard. There is a plum and blackberry core of fruit on the nose that evolves into dark cherry with light floral and spice notes keeping it light on the palate. The forest floor quality found in all of our pinots serves as a very good counterpoint to the fruit profile *Ama* is a touch more masculine than *Scallop Shelf* with more tannins and brass notes. Quite approachable now but with more bottle age this wine will emerge into a very exciting wine.

### WINEMAKING NOTES

Clones: Pisoni clone (48%), 828 (45%), 115 (5%), 777 (2%)  
Harvest dates: October 2<sup>nd</sup> - 20<sup>th</sup>  
Aging: 11 months in 30% new François Frères, Mercurey, ermitage, and Damy French oak barriques. Bottled unfinned and unfiltered.  
Alcohol: 13.2%  
Production: 180 cases

### PEAY VINEYARDS

We farm our vines on a ridge on the northern Sonoma Coast 4 miles from the chilly Pacific Ocean. A cool afternoon ocean wind, our placement in the coastal inversion layer, and our ancient marine soils allow us to produce wines of elegance, intensity and focus.

Peay Vineyards is a family-run business started in 1996. We planted the first 30 acres of our 52 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.