

PEAY VINEYARDS

2011 ESTATE CHARDONNAY, SONOMA COAST

TASTING NOTES

Our *Estate* chardonnay always has an intensity and bright beam of minerality that harkens to our cold spot on the far West Sonoma Coast. Some years there can be a little fat in the front of the palate that becomes more focused as the wine carries to the back of the mouth. The 2011 *Estate* Chardonnay does not have that fruity, fat or rich characteristic. It features yeasty, limestone, and quince inflected qualities. There is some pear in the nose but the toasty notes become more powerful once on the palate and pronounced with some time in a decanter. It is medium-bodied with a clean and long finish. One of my favorite wines we have made.

WINEMAKING NOTES

Clones:	Hyde (30%), Robert Young (22%), Dijon 95 (20%), Dijon 95 (18%), and Rued (10%).
Harvest dates:	October 13 th - 17 th
Primary fermentation:	Whole cluster pressed, 100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	Aged sur lies in 24% new François Frères and Damy new French oak barriques for 11 months. Bottled unfiltered and unfiltered.
Production:	240 cases
Technical Notes:	12.7% alc., 3.37 pH, 0.67 TA

PEAY VINEYARDS

We farm our vines on a ridge on the northern West 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 that we started from scratch 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.