

PEAY VINEYARDS

2011 *LA BRUMA* ESTATE SYRAH, SONOMA COAST

TASTING NOTES

This is the coldest syrah vineyard in the U.S. and that is due in large part to the fog and wind blowing up the river valley from the Pacific Ocean. *La Bruma* ("the mist or fog") pays tribute to the fog's role in producing our unique microclimate.

Our syrah are not the bombastic, large-framed, fruit-driven monsters you find grown in warm climate syrah areas. It is a shame that we made less than 100 case of the 2011 *La Bruma Estate* syrah. All of the classic cold climate syrah aromas are evident in the nose: tart red berry and blackberry fruit with floral highlights, hints of iodine and white pepper, lead pencil and flint. We picked the fruit very late at low sugars after many rains and, as a result, our sorting was severe to be sure what we made was excellent. I am amazed by how good this wine is, perhaps we were too severe in our sorting! At a recent wine festival, the 2011 *La Bruma Estate* Syrah was tasted blind by the audience and panelists against many \$100 syrah made from all over the world and stole the show. Due to the low alcohol, high acidity and moderate tannins this wine will age well and should be consumed in the mid-term, 5-7 years from vintage.

Clones:	Estrella (50%), 470 (25%), and 174 (25%).
Processing:	Blocks were picked separately during the second week of November and then sorted and destemmed into 1 and 3 ton open top fermenters. A four day cold soak was followed by a 14-to-18 day whole berry fermentation.
Aging:	25% new François Frères French oak barrel for 15 months
Alcohol:	12.4%
Production:	98 cases

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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 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.