

PEAY VINEYARDS

2011 SCALLOP SHELF ESTATE PINOT NOIR, SONOMA COAST

Twenty million of years ago the San Andreas Fault was formed when the Pacific Plate was sub-ducted by the North American Plate. This formed the coastal ridges found along the Pacific Coast. Five million years ago a former inland sea was uplifted in the northern portion of the Sonoma Coast near the town of Annapolis and placed marine soils on various ridge tops made of Franciscan complex soils. We farm our vines in these marine deposits at 700 feet elevation above a river gorge. While preparing the vineyard, we found scallop and nautilus fossils in our soils, hence the name, Scallop Shelf.

TASTING NOTES

The 2011 *Scallop Shelf Estate* Pinot noir is a classic expression of this cuvéé. Light cherry skin, cranberry and orange rind aromas are supported by sandalwood and cedar notes. The mouth features a tea, brass/copper and dried leaves quality that provides greater range and complexity to this wine. The wine is light on its feet with medium body and very good persistence on the finish.

WINEMAKING NOTES

Clones: Pommard (33%), 777 (21%), 115 (33%), Swan (5%), Mt. Eden (5%)
Harvest dates: September 26th – October 13th
Aging: 11 months in 30% new Meyrieux, Damy, François Frères, and Cadus French oak barriques.
Alcohol: 13.1%
Production: 300 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 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.