

PEAY VINEYARDS

2012 SONOMA COAST CHARDONNAY

TASTING NOTES

The 2012 *Sonoma Coast* Chardonnay is a blend of barrels from our estate vineyard in the Annapolis region of the West Sonoma Coast, the nearby Campbell vineyard, and the Searby vineyard located in the southern portion of the West Sonoma Coast near the town of Occidental. The cool vintage is captured in a nose filled with melon, green almond, and lime oil aromas. On the palate, mandarin orange, anise and stony, mineral notes linger on the finish. The mouth has medium weight and, as is typical with Peay Chardonnays, is quite focused and delineated. The 2012 Sonoma Coast has a little more complexity, roundness and depth of flavor than the delicious 2011. It is a well-balanced, cool climate Chardonnay that should reach optimal drinking sometime between 2016 and 2020.

WINEMAKING NOTES

Clones:	Hudson (28%), Rued (27%), Dijon 548 (21%), Robert Young (9%), Dijon 96 (9%), Mount Eden (6%).
Harvest dates:	October 9 th – 21 st
Primary fermentation:	Whole cluster pressed, 100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	Aged sur lies in 43% new François Frères, Mercurey, Ermitage, Cadus, Meyrieux, and Cavin French oak barriques for 11 months. Bottled unfinned and unfiltered.
Production:	500 cases
Technical Notes:	13.4% alc

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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 51 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.