

PEAY VINEYARDS

2012 ESTATE VIOGNIER, SONOMA COAST

TASTING NOTES

With intentions of cornering the Viognier market, we doubled our acreage of Viognier in 2008. We now farm 1.9 acres of Viognier and make a whopping 150 cases. Watch out Condrieu! The 2012 is a typical Peay Viognier. If you are new to our Viognier, please understand it is not at all like the vast majority of Viognier you have tasted, whether they were from the U.S. or France. This is a very cold site for Viognier so you will not find unctuous apricot and peach flavors, the alcohol is moderate, we do not age in new oak barrels, and there is no bitter aftertaste.

On the nose the 2012 Peay Viognier emphasizes herbal notes of lemon thyme and bay leaf with accents of ginger. The presence on the palate is quite focused and direct. The lemony notes are supported by a little toasty brioche and almond biscotti flavors from sur lies aging. The finish is brisk and quite long with lingering narcissus aromas. We recommend aging our Viognier for a year to allow elements to coalesce and to drink before 2017.

WINEMAKING NOTES

Clones:	Condrieu Clone (64%), Geneva Clone (36%)
Harvest dates:	September 30 th - October 6 th
Primary fermentation:	Whole cluster pressed, 100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	Aged sur lies in 100% neutral barrels. Bottled unfinned and unfiltered.
Production:	160 cases
Technical Notes:	13.4% alc, pH 3.17, TA 0.73

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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.