

# PEAY VINEYARDS

## 2010 *ESTATE* CHARDONNAY

400 CASES

If you enjoy the mineral flavors that Peay Chardonnay often delivers, then this is your vintage to focus on. We lost about 50% of our crop due to poor weather during fruit set but the remaining grapes made Chardonnay with precision and freshness. The nose combines the slight richness of curds with notes of citrus and green apple. A sappy, pine quality also sneaks in.

The acidity on the palate is mouth-watering with ginger notes accenting the citrus and limestone qualities. Though it was allowed to go 100% through malolactic fermentation (a process that in warmer areas can lead to a rich, broad, creamy mouthfeel) it is by no means buttery or heavy. The result is a body with a touch of roundness yet incredible snap and focus.

## 2010 *AMA ESTATE* PINOT NOIR

150 CASES

Um, 150 cases?! Yes, ouch. We had very poor fruit set and the rain in October devastated this part of the vineyard. So, what of the little fruit that remained?

The 2010 *Ama* does not have the rich cherry core and power of the 2009 *Ama* and, to some effect, this makes it an even more striking wine. The base notes of dried pine needles, chanterelle mushrooms, and cherry aromas are embraced in a citrus rind, spicy perfume that allows the earthy notes to gain lift and soar. On the palate, the licorice and herbal note of tarragon accent the profile of the nose. The mid-palate has good tension and focus and finishes quite cleanly due to very good acidity and soft tannins.

## 2010 *SCALLOP SHELF ESTATE* PINOT NOIR

320 CASES

The 2010 *Scallop Shelf* Pinot noir has a very seductive nose. Notes of Indian spice, sandalwood and, dare I say it, a hint of patchouli (but not a dirty hippie patchouli!) combine with the aromas of jasmine tea and orange rind common to this cuveé and pull you deep in to the glass. The earthy, dried pine needle quality found in all of our Pinot noir combines with dried cherry, tart blackberry and cranberry fruit notes that reveals the cool and warm periods of the vintage. It has a round mouthfeel and good weight on the palate without appearing heavy or cloying. The acidity is salivating and allows the long finish to appear bright and not leaden.

## 2010 *LA BRUMA* SYRAH

260 CASES

To say 2010 was a harrowing year for growing Syrah on our vineyard is putting it a little lightly; we were going through veraison in the middle of September. That usually happens a full month earlier! The warm spell that hit California in mid-September helped accelerate ripening but by November we were simply out of time (and good weather) and picked what we had. What we had was one very good Syrah, not two. We did not make a 2010 *Les Titans* Syrah. Sigh. This is it for the next year. So, what is the 2010 *La Bruma* like?

The nose has the classic white pepper, hickory smoke, and floral perfume that have attracted people to our Syrah. The mouth adds iodine, lead and a venison quality to the floral profile that begs for it to be paired at the table. The acidity is mouth-watering and the tannins present but soft. The wine is lighter on the palate (clocks in under 13%) than our previous Syrah but is not lacking for seriousness.