

# PEAY VINEYARDS

The 2012 vintage was the third cool growing season in a row. Unlike 2011 and 2010 vintages, however, the fall was dry and the grapes were able to mature without any concern of rot or mildew. A long, cool and dry growing season resulted in wines of profound depth, structure and intensity with bright acidity and impeccable balance. They will give pleasure on release but will really reach their highest level with some age. In addition, in 2012 we achieved average yields of 2 to 2.25 tons per acre (a record for us). The quality and quantity allowed us to fine tune our cuvées and resulted in some of the best wines we have made.

2012 *ESTATE* CHARDONNAY, SONOMA COAST

535 CASES

I have been so excited for the 2012 *Estate* Chardonnay that I poured it at 4 dinners this summer alongside the 2006 *Estate* Chardonnay, a wine I feel is at its peak. The intention was to demonstrate how good the 2006 tastes with 8 years in the bottle and to say, “hey, check out the 2012. It is delicious now and will be even better than the 2006 with a few more years under its belt.”

The nose has a faint smoky, toasty element with green sap and lemon meringue highlights. The initial fruit impression of Bartlett pears and unripe lychee is well-complemented by a soft, round texture. As the wine passes back to the mid-palate it becomes more delineated, leaning out, and leaving distinct mineral and lemon custard notes on the finish. The 2012 is well-proportioned with good depth and structure and should age very well. I would start drinking it in 2015 and believe it will improve to 2020 to 2023.

2012 *AMA ESTATE* PINOT NOIR, SONOMA COAST

570 CASES

*Ama*—“the land or place” in the Pomo language—is the relative newcomer on the block with the first cuvée made in 2009. This wine has really come into its own over the past 3 vintages. It is not as masculine and earthy as *Pomarium* and not as floral and aromatic as *Scallop Shelf*. It has depth, seriousness and a very seductive inner core that I feel may be the key signature to this wine.

The nose is profound with dark cherry and Luxardo cherry notes (never had a Luxardo brand cherry? Buy some now, they will forever change your mind about maraschino cherries). The fruit core is framed by accents of sandalwood that creates a sexy, mens’ club smell, somewhere that George Clooney might sit to read the papers. The palate confirms the nose with a full-bodied presence and potential for ageing. There is a distinct mineral component to the wine, a lead or metallic edge, that buttresses the fruit. *Ama* finishes cleanly with bright acidity and a very long finish. I recommend trying a bottle in 2015 and aging to suit until at least 2025.

2012 *SCALLOP SHELF ESTATE* PINOT NOIR, SONOMA COAST

650 CASES

For dinner last night we drank a 2005 red Burgundy from Anne Gros alongside the 2012 *Scallop Shelf* I had open from a customer visit. The similarities were striking. The warm 2005 vintage emphasized power in her wine as our cool and long season did in our 2012. Ten years old and we opened it too soon. The feminine qualities of the *Scallop Shelf* were not as pronounced—yet—as the primary character of the wine dominates. But the potential for this wine is immense. This is a *Scallop Shelf* to sock away in quantity to watch develop into something very special.

The nose has the typical bright jasmine and black tea aromas of the blend. The plum and anise notes are also evident. The mouth is fuller than the 2011 or 2010 with more compact fruit at this juncture in its life. There is a brass and fresh, rare steak quality on the palate that adds dimension to the fruit character. The acidity is bright and the finish quite long. I would hold this wine until 2019 and pull a bottle every year or so to see how it is developing.

2012 *LA BRUMA ESTATE* SYRAH, SONOMA COAST

225 CASES

The 2012 vintage was cold but unlike the previous two vintages it did not rain cats and dogs in October. As a result our Syrah was able to develop more depth and distinction. The classic cold climate white pepper character is evident, as always, but in *La Bruma* is a little less pronounced allowing the floral and feminine qualities to come to the fore. The wine's profile is more akin to the 2009 and 2006 *La Bruma*.

On the nose the lavender and paprika notes frame the blueberry and blackberry fruit. On the palate a roasted and cured meat character mingles with saffron and iron notes. Silky tannins and a bright acidity provide structure and suggest the ability to age this wine. We recommend holding *La Bruma* until 2022 and enjoying over time as the core relaxes and the cuvée's identity reveals itself.

2012 *ESTATE ROUSSANNE/MARSANNE*, SONOMA COAST

45 CASES

After a two-year hiatus we were able to ripen a little Roussanne and make two barrels of the 2012 *Estate Roussanne/Marsanne*. We have no idea how to satisfy the interest in this wine as growing Roussanne at our vineyard is folly. We hope you were able to buy some on release, if interested.

This is not a fat and heavy Roussanne/Marsanne. The snappy acidity and chalky, unripe pear notes of the Roussanne complement the more generous and floral notes from the Marsanne. It is tightly wound and will relax its grip and show the nutty and waxy notes common to this cuvée with 5 years in bottle.