

# PEAY VINEYARDS

The 2012 vintage was the third cool growing season in a row. Unlike 2011 and 2010, 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 and intensity with bright acidity and impeccable balance. In addition, we achieved average yields of 2 to 2.25 tons per acre (a record for us). The quality and quantity allowed us to really fine tune our cuvées and resulted in some of the best wines we have made.

2012 *ESTATE* VIOGNIER, SONOMA COAST

150 CASES

With intentions of cornering the Viognier market, we doubled our acreage 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.

2012 *SONOMA COAST* CHARDONNAY, SONOMA COAST

500 CASES

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 to 2020.

2012 *SONOMA COAST* PINOT NOIR, SONOMA COAST

1350 CASES

The 2012 *Sonoma Coast* Pinot noir comes mainly from our estate vineyard with a few barrels from Campbell vineyard. The *Sonoma Coast* expresses all of the characteristics of our estate cuvées featuring the red berry, earthy, pine needle aromas you find in *Scallop Shelf*, *Pomarium* and *Ama*.

In the superb 2012 vintage this wine has a level of depth, age-ability and complexity that is quite surprising. Black tea and dried leaf aromas frame a tart strawberry rhubarb nose. The palate shows more youthful characteristics adding primary aromas of black cherry and brown spices. The palate has medium weight and breadth with moderate alcohol and quite good acidity. The fine, silky tannins provide structure for a very long finish. It can be enjoyed now though waiting until 2015 will allow the flavors to temper their exuberance and coalesce. It should drink well for at least a decade (or more) after release.

2012 SAVOY VINEYARD PINOT NOIR, ANDERSON VALLEY

425 CASES

The Savoy Vineyard in Anderson Valley represents our first foray into making vineyard designate wine from someone else's fruit. We have admired this vineyard for some time and when fruit was offered to us in 2011, the opportunity to put a Peay touch on this famed vineyard proved irresistible. We have been fortunate that the owners of Savoy are diligent farmers and are now re-planting new blocks and offering us older blocks and clones we have desired. Barring any unforeseen disasters, we look forward to making a Savoy wine for a long time.

The 2012 *Savoy* Pinot noir is a tremendous wine. It has significant strength and richness though it retains its elegance and poise. The nose is a combination of dark cherry and iron notes with a savory underbrush. The mouth adds tarragon, brass and sage to the core of fruit augmenting the savory profile and bringing in a powerful masculine presence though it is not juicy, heavy or sweet. The 2012 *Savoy* is a serious and suave wine. The finish is quite long with medium tannins. We recommend holding the wine for a few years until 2016 to start enjoying and believe it will age and improve for at least a decade or longer.

2012 POMARIUM ESTATE PINOT NOIR, SONOMA COAST

650 CASES

If you have been following the *Pomarium* cuvée since its debut in 2005 you have seen the wine's personality gain ballast and become more earthy and masculine in recent vintages. This is in large part due to the aging of the vines as well as our ability to become smarter farmers with every year that passes by.

The 2012 hints at a little of the high-toned fraises des bois character of the 2005 and 2006 *Pomarium* but has the dried blood and herbal/earthy notes of the recent 3 vintages. The nose combines blood orange and wild strawberry notes with porcini powder and anise accents. Rose notes lift the bouquet of the wine. It has medium body with soft tannins that guide the wine to the back of the palate for a very long finish. The 2012 *Pomarium* will drink well in the next 5 years and get even more exciting with a decade or more in bottle allowing all of these flavors to form into one singular expression, the *Pomarium* cuvée.

2011 LES TITANS ESTATE SYRAH, SONOMA COAST

180 CASES

Due to the wet and cold fall in 2010, sadly we did not make a 2010 *Les Titans*. But, 2011 delivered a tiny amount of fruit that provided everything you could ask for in a cold climate Syrah. The nose has whiffs of graphite, iron, game, pepper and mescal. The flavors on the palate confirm these aromas and add a copper and brass quality with some fruit sweetness though it lies in the background. The acidity is very good as you would expect from such a cold vineyard location. Alcohol is quite low though there is good weight on the palate. We recommend aging *Les Titans* for a few years to settle in and to ideally open it from 2017-2021.