

# CEP VINEYARDS

## 2007 ESTATE PINOT NOIR, SONOMA COAST 2.0

Cep is the second label for Peay Vineyards. It is the result of culling barrels for the blending of our Peay wines. We prepare all of our blends blind without knowledge of how many cases each blend would produce to keep us honest and focused only on quality. These are the barrels that did not make it into Peay Estate Pinot noirs. We grow all the fruit at our vineyard and vinify these lots exactly as we do for Peay wine.

Although we think this is excellent wine - especially for the price - we do not wish for it to be publicized in writing that Peay makes this wine as we do not make it purposefully; it is the offspring. We are also attempting to keep the brands separate in consumers' minds. We appreciate your cooperation with this aim.

### TASTING NOTES

Cep means root vine in French. The vine etching underneath the name symbolizes the focus on the vineyard for producing wines of purity and true terroir expression.

The 2007 Cep 2.0 is our de-classified 2007 Peay Vineyards Pomarium. The nose explodes with a bright beam of huckleberry, charcuterie, cured ham and spice aromas lightly supported by mushroom and brass notes. The nose is intense and forward but feminine, elegant and light on its feet. The mouth shows some darker fruit flavors, with hints of iodine, peppery matsutake mushroom and dried pine needle flavors carrying across the mid-palate. The tannins are soft and light and the acidity is refreshing. The finish lingers and promises much for those with the patience to age the wine a few more years.

### WINEMAKING NOTES

Clones:	Dijon clones 667, 777, 115, 828 and Calera selection
Harvest dates:	September 4 <sup>th</sup> – 27 <sup>th</sup>
Processing:	Destemmed and fermented, whole berry, into 1 and 3 ton open top fermenters. 4 day cold soak followed by 9 to 16 day fermentation
Aging:	35% new François Frères, Ermitage, Damy, Remond, Mercurey and Cadus French oak barriques for 11 months