

PEAY VINEYARDS

FALL 2008

ISSUE 12



Welcome to the fall release of Peay Vineyards Syrah. The 2006 vintage turned out to produce excellent wines with power, finesse and the ability to age long-term, if so desired. Both estate Syrahs, in particular, show the benefit of added vine age and farming expertise as Nick and Vanessa learn how to best coax desired characteristics out of each block.

As in past vintages, we only produced around 300-400 cases of each wine. The notes on the wines can be found on page 2 of the newsletter and the order form on page 8.

We appreciate your interest and support and hope to meet you at the winery, the vineyard or on the road at a dinner some time soon.

WHY BE GREEN?

It seems everyone these days is falling all over themselves to declare how “green” they are. “I am dynamically post-sustainable and bio-organic.” “My labels are made from hemp seed.” “Drink my wine and become an eco-warrior.” Kum-ba-ya and pass the chardonnay. So, we figured we might as well jump on the band wagon, right? No. Not really.

It’s true we converted both the winery and vineyard to solar power this past winter. It’s pretty neat to receive negative utility bills from PG&E. It is certainly less environmentally and socially damaging than standard alternatives and is more in-line with our personal ethos. But you will not see “solar-powered” on our label. We did not do it for marketing purposes. We do not think it is not one of the “major” reasons why you should drink our wine (though if it is, hallelujah, comrade.) We made this investment because solar generation will be a financially wise decision for Peay in the long-term (short-term we put off breakeven another year and went *further* in to debt); solar energy is consistent with our environmental philosophies as a business and as a family; and, on some level, it makes us feel good to know we are evolving as new information about the effect of our consumer and business behavior becomes available to us.

We also farm organically and maintain our Fish Friendly certification and Integrated Pest Management status. We will not become certified organic, however. We also do not often mention that we farm organically or have any of these other certifications. Should we tout them so we become the wine of choice for the booming “green consumer” demographic? No. The health of the plants and the wines are the focus, not specific farming techniques or a marketing message. We pursue organic and sustainable practices because Mother Nature usually does a better job supplying the right amounts and types of all the complex micronutrients, insects and other inputs than the lab and man can. Organic farming is a *lot* more arduous and expensive. Nick spends over 30 days on his tractor to control weeds with his under-row tiller rather than accomplishing this task in 3-4 days with herbicide. But it makes for healthier soils and vines that should be in better balance with their environment. That, in turn, should take us closer to achieving our goal of making wines with a purpose, an identity and an integrity that express Peay Vineyards’ terroir.

As a result our approach to farming is dynamic and responsive not prescriptive or doctrinaire. If we were to experience an exogenous threat, a terrible infestation that can not be addressed by any organic measures, for example, we would reluctantly use a non-organic alternative. We would do it in a way that attempts to minimize the negative impact on our little ecosystem. We would not slavishly stick to our guns and watch the wines suffer so we maintain our expensive organic or other certifications for marketing purposes. Sometimes we happen to be in step with a marketing trend like we are now with “green” practices, but if we need to adapt in special circumstances, we will.

Every consumer has her own unique hierarchy of factors that she considers when selecting a wine. At the very top of the list we hope people choose to drink Peay wines because the wines move them. That they are delicious. That they enhance a meal. And, yes, perhaps our farming techniques and energy decisions are somewhere on the list, but where is entirely up to you, the consumer.

Andy



TASTING NOTES ON THE FALL 2008 RELEASE

Okay, we're biased. But these wines are very likely to be some of the best red wines we have ever made, anywhere. They have power and richness with impeccable balance.

Cool climate syrah can take two forms. They are either red-fruited with floral and sanguine notes or leaning towards dark fruit with meaty, earthy notes. In both cases refreshing acidity and low alcohol are key for achieving balance and ageability. Each of our two cuvées capture one of these expressions while delivering our site's unique mineral and white pepper characteristics.

As we discussed in last spring's newsletter, you will benefit greatly by aging our syrahs. When young, the power and concentration will no doubt impress but aging syrah, like most red wines, allows aromas to integrate and coalesce while bottle age characteristics develop. The result is a uniform, more complex profile. So drink a bottle now, if you must, but then hide a few and forget about them for a few years.

2006 PEAY VINEYARDS LA BRUMA ESTATE SYRAH, SONOMA COAST 470 CASES

The 2006 La Bruma (the "fog or mist") is a young'un. It will provide much enjoyment on release if you pop the cork and drink straight away. But this is a wine that will engage all of your senses with 5 years or more in bottle. It has the structure, the depth of fruit and the breed to be a superior wine.

La Bruma is a blend of clones 1 (24%), Estrella (23%), 470 (19%), 174 (15%), and a suitcase selection (19%) that we call P². Blocks were picked, vinified and aged separately for 15 months in 24% new french oak barrels and bottled unfiltered and unfiltered. The alcohol is 13.9%.

The nose has medium to high intensity with red fruit and floral notes. Smoke, lavender and nicoise black olive tapenade aromas intermingle with cinnamon and other brown spices around a black raspberry core. On the palate La Bruma is powerful and smooth with fine silky tannins. Aromas of boar sausage, cured meat and guava build in the mid-palate. The finish is very long with lingering notes of mocha and marionberries. The 2006 La Bruma has more depth and is less peppery than the superb 2005. Drink now without a significant decant or age for 5+ years for maximum pleasure.

2006 PEAY VINEYARDS LES TITANS ESTATE SYRAH, SONOMA COAST 375 CASES

True to its name, Les Titans (the "Giants") is the more masculine, compact cuvée. Like La Bruma, Les Titans can be drunk on release, though a decant of an hour will allow the wine to flesh out. To fully appreciate Les Titans you should age it for at least 5 years.

Les Titans is a blend of Estrella (47%), 1 (27%), a Côte Rôtie selection (18%) and 174 (8%). Blocks were picked, vinified and aged separately for 15 months in 33% new french oak barrels and bottled unfiltered and unfiltered. The alcohol is 14.0%.

The dark nose showcases plum and grilled meats with hickory smoke. The tannins are soft but drier than in La Bruma. As the wine carries across the palate the flavors amplify and fill the mouth with dried fig, iron, blackberry, white pepper and fennel seed. The length is incredibly long and persistent. Drink now with an hour decant or age for 5+ years.

WANT TO RECEIVE THE NEWSLETTER VIA EMAIL ONLY?

If so, please indicate that you would like to do this either at the bottom of the order form on page 8 or when you order online and we will send you next spring's newsletter via email only. If you would like to continue to receive the newsletter via snail mail—which is how we prefer to receive ours—just leave it blank and we will gladly keep sending it to you.





GETTING FLACK FOR FLOC

- WINEMAKER VANESSA WONG



Earlier this summer our little Sonoma Coast family gathered with the rest of the Peays for a momentous trip to the southwest of France. Before we left for the journey, I opened up my wine atlas of France to check out what wine regions we would be in or nearby. I studied the map with its red blotches marking Bordeaux and its pink splotches indicating Burgundy and discovered that in the Gers, the exact locale of where we would be staying, there was no color-coded spot representing a wine region. How can that be? I thought they grew grapes everywhere in France, even Paris, so I've heard. To me, a proper holiday would not be complete without a little bit of agri-tourism in the form of traipsing through vineyards.

I vaguely knew that Armagnac was produced somewhere near this southwest region unofficially known as Gascony. Flipping to another page in the atlas, I discovered that the area recognized as producing Armagnac straddled the departments of Landes and Gers. Aha! So there are grapes sort of close to where we would be staying—even if they are turned into a distilled spirit not actually classified as wine according to my atlas's main viticultural map. Eager to learn more before getting there, I found an excellent book on the subject of Armagnac written by wine importer, Charles Neal. I read up on the vines, people and the distillation of Armagnac. I got excited. We were headed for the land of duck confit(!), foie gras(!) and floc(!) Floc? What is floc? I think I just like saying the word, it even looks like it sounds funny. FLOC! Floc de Gascogne is an aperitif made from a blend of unfermented grape juice and Armagnac that has been aged one year. I had visions of sipping chilled tumblers of the stuff whilst basking in the sunshine that washes over the rolling, sunflower-bedecked, Gascon countryside. Armagnac itself would be too hard to drink during the daytime and who knew what sub-classification local wines there were to be had in this land of *la France profonde*, the deep France? Also, the very notion of floc conjured up fond memories of my first blending experience making Pineau de Charentes, Cognac's version of floc.

It was the vintage of 1992 and I was a harvest intern at Château Lafite-Rothchild in Pauillac. I had spent the previous year studying at the University of Bordeaux and was in the Médoc for the *vendanges*. It was possibly one of the worst vintages in the history of Bordeaux in which I learned a great deal about grape-growing and winemaking, a crash course on how to try to make world-class wine in the worst-case circumstances. But that is another story. In between the days of frantic grape picking and pouring rain, one of my bosses (I had several) came up to me and told me that he needed me to help him. "Sure," I responded, "What are we doing?" "We are going to make Pineau." "Pinot?" I asked quizzically. Here we were in the middle of first growth Cabernet sauvignon and Merlot vineyards and yet he was saying that I was to help him make Pinot noir? But since I was the harvest lackey and did everything from check vineyards for ripeness and haul hoses around the winery for pump-overs to data entry to entertaining guests of the Baron de Rothchild whom he had invited to the château but wasn't around to attend to personally, making Pinot didn't seem beyond the scope of my duties I supposed. "Oui, Pineau," he affirmed. He handed me three empty magnum bottles and instructed me to fill them from tanks 12 and 13, Cabernet sauvignon tanks from that morning's grape harvest. I grew more puzzled by the minute.

I returned with the three bottles full of juice from the requested tanks and followed my boss, "Mr. B." I'll call him, to his Citroën. I crammed myself into the passenger seat with the bottles of juice in my arms. "Watch your feet!" he instructed. I looked down at the floor of the car and just avoided kicking over three magnums filled with a clear liquid that weren't stoppered up with a cork. We peeled out of the Château's driveway onto the D2, bottles clinking and liquid sloshing out of the vessels. I sniffed the air, "Smells like alcohol." "Yes, it's for the Pineau, y'know." "Where are we going?" "To my apartment." Okay, so I am going to my boss's apartment with booze and juice where he claims we are going to make Pinot??? This is definitely not within the scope of my job!

I have to insert here that my boss, Mr. B., was a funny sort of man. He was at once suave and debonair and yet rather bumbling at the same time, kind of like a cross between Roger Moore and Mr. Bean. He was the #3 boss and in charge of the vineyard crew so consequently his office was next to the tractor barn rather than in the Château like the other bosses. And yet, because he was a boss, he felt compelled to dress nicely and was always well put together like most *bon chic-bon genre* French. Although respected by his vineyard staff, he was an easy target for their sniggering at his mincing demeanor. I found his ridiculousness a little endearing and felt a little protective of him. He was harmless after all, and he was our boss, though it was hard to get him to answer viticulture questions when we were walking

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RAMBLING IN THE RHÔNE

- WINEGROWER NICK PEAY



I am a bad traveler. I find it difficult to leave the vineyard for any great length of time unless we travel during the month of January. Even then, ten days is a long time for me to be away. Like a Steinbeck character I am chained to my land out in the nether regions of the coast. So, I'm a reluctant tourist, you see, a sheepish American, embarrassed by my inability to speak Thai or Portuguese or Swahili. Even so, we traveled to southwest France this past June, though the timing was unfortunate for two reasons: the vines underwent bloom and set when we should have been out in the vineyard collecting leaf tissue samples (thank you, Alan, our winery and now vineyard assistant for sampling for us), and the dollar vs. the euro was at an all time low! But it was my parents' 70th and 75th birthdays and all the Peays were to assemble in France to spend time together and celebrate. We obliged. I know, how we suffer.

This filial duty allowed Vanessa and me to rationalize a side trip to the northern Rhône for a little vineyard research. We were last in France tasting wine in dank cellars and getting our car stuck in premier cru vineyard mud in December of 2000. Egad, but time has slipped by. I do recall a pact we made to visit France every two years. Clearly, some pacts yield greater results than others.

But, boy, did it rain. *C'était la deluge!* It continued throughout the three days we spent ducking in and out of cellars in Côte Rôtie, Condrieu and Hermitage. The verdant hillsides were tropical, when they weren't awash with muddy rivulets. Here, too, the vines were in the midst of bloom, at risk to suffer reduced fruit set, less crop, more shatter. To protect our son, Julian, from this fate we left him in our hotel room in the hands of capable Christelle, thanks to an internet search utilizing the keywords "garde d'enfants Lyon." So, out we went into the downpour, parapluies overhead. We had some adventures noodling through the sodden vineyards on tiny roads up and down the hillsides, but most of the time we were inside cellars, tasting barrels and tanks, and talking.

First, we caught up with an old friend in Hermitage. He was keen on showing us his new project. We admired the slow work of recovering his Roman era terraces near Lempis, part of the St. Joseph appellation. Vanessa remembered visiting fifteen years ago when our vigneron was getting ready to clear and rebuild the first terraces at the top of the hill that were abandoned by his family after phylloxera at the end of the nineteenth century. He *still* has the bottom third to recover. This year's spring planting was thriving with all of the rain, looking better than many irrigated new plantings I've seen. Still, we clambered past the occasional red basal-leafed plants. These new vines should not have been showing virus in plants so young or so early in the growing season. Clearly these vines were very diseased and would face replacement before the block produces its first crop. These plants initiated a conversation about plant material selection for new plantings and the much-agonized issue of dealing with virused vines. Our host seemed a little sheepish about the sick vines but asserted the superiority of selection massale over the clones that are available from nurseries. He seemed to be looking for agreement from me and so I concurred that the struggle with a little virus was often worth it, though in truth, I'm not entirely convinced that this is always the case.

Some suspect that a little virus makes for superior wine. We have three registered clones, guaranteed free of virus, and three selections that appear to be clean, though I'm beginning to wonder about some of our Estrella plants. I honestly cannot say that I have a preference among the six, though maybe the Estrella is a little inferior to the other five. It can be a touch less complete, requiring some complementary Syrah flavors to make a balanced wine. But does virus make the resulting wine weaker and more simple? Does it make it more complex? We can say with certainty that some virus will make Syrah less vigorous, make the vine life shorter, reduce the overall crop, and probably affect cluster and berry size. All of these in turn must have some impact on the flavor of the resulting wine.

I had read that the Northern Rhône Syrah producers favored selection massale over the government isolated and genetically homogeneous clones. I suspect that these vigneron are wary of their government, suspicious of their abilities as arbiters of quality. There are some very highly regarded individualists who favor the clones, however. Notably, one should make an appointment to visit the frères Jamet, Jean Luc et Jean Paul. We dropped in without an appointment on the spur of the moment, but the administrative assistant apologized saying they were not accepting any visitors

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in the vineyard since he seemed so preoccupied with the mud he was getting on his loafers.

In his apartment, we set down the bottles of juice and alcohol on the kitchen counter. Without explaining anything, Mr. B grabbed a bottle and poured out half of one of the bottles of juice then took one of the bottles of alcohol and poured it into the half empty bottle of juice to top it off. He poured some out into a glass and tasted it. His face screwed up into a grimace and cried, "Ah merde! I thought it was 50:50 but, this is too strong! Maybe it is ¼:¾."

Grabbing another bottle of juice and roughly pouring out what he guessed was a quarter of the volume, he again poured the alcohol in to top it off. "Oh no, this is too weak. I cannot remember what the proportions are supposed to be! Maybe it is 1/3:2/3!" I finally realized what he was trying to do and in an effort to arrest this comedy of errors I grabbed his hand holding the last bottle of juice mid-pour and yelled, "Wait, wait! Don't mess it up, I mean, uh, let's do this more systematically! We only have one bottle of juice left." "What do you propose we do?" he asked imploringly. At this point I didn't exactly know what but came up with, "Trials. . . let me put together little samples, taste size portions in something small." I fished around cabinets for more wine glasses and hunted in drawers, "and we can measure out the amount of each juice and alcohol before putting the actual blend together." So we put small doses of different proportions of juice and alcohol into glasses until we found a combination that closely approximated Mr. B.'s recollection of how a Pineau should taste and what I imagined it should taste like not having ever sampled this thing he calls "Pinot" before. We finally settled on a blend of 3 parts juice to 1 part alcohol which I put together using a straight-sided drinking glass as the most adequate method given the available kitchen equipment.

Not wanting to waste the previously failed attempts at making this concoction, I did some math and some quick blend trials to salvage the misbegotten blends. Mr. B. clearly seemed impressed and relieved. Looking at the leftover unused distilled alcohol I asked, "What are we going to do with that?" "Why do you ask?" searching my face for roguish intent. "Well, sir, it's just that it is really flammable so we should put it somewhere safe," I answered envisioning Mr. B. with his ever present cigarillo going up in a spectacular flambé. "Oh...right...then, let's get all this stuff back to the winery and invite everybody to have *un apéro*. Phew, and I need a smoke." Thus we headed back to the winery where we toasted with the cellar crew our spiritous creation and where I promptly consulted my dictionary for alternate meanings or spellings for the word *Pinot*... ah, *Pineau*. I felt pretty pleased at learning this new word and at the outcome of my first foray into the art of blending.

I am often asked about how I come up with blends such as *La Bruma* or *Les Titans*. In putting together cuvées, I have an impression in my mind's palate of what I want to create. But it is in the tinkering and tasting of sample blends that I find the combination that tastes just right to me. Across vintages, the cuvées have a consistency that reveals a common thread of more or less the same vision but the vintage always has a voice. The 2006 *La Bruma* and *Les Titans* are both at once generous from the onset but are also still holding back a little. The structure of both wines require a bit of aging unlike the 2005 Syrahs that were giving and showed a delicacy from the get-go. The muscularity of the 2006 Syrahs will need time to show their finesse but these are our first really "great" syrahs. Our son Julian may even drink one of these on his 21st birthday.

"Floc, floc, floc! You keep talking about this floc, so we bought you some," Andy and Nick proclaimed to me when they came out of the wine shop in Lectoure. We returned to the 18th century restored farmhouse in Mauroux where we were staying and popped open the slim bottle of Gascon drink. "Bleah!" Andy cried, "it tastes like high octane wine cooler!" Nick made a face and silently dumped the contents of his glass into the kitchen sink. I sipped and grimaced a little and then grinned a lot. I guess my mental souvenir of making the stuff was better than the stuff itself.

So the floc was a flop as were the visions of sunshine-y days. In reality we suffered soggy rolling bouts of thundershowers. Yet we still managed to have a lovely time with great gastronomy – the confit and foie gras did not disappoint, neither did the daube and cassoulet - and packed in good times with the family in this place where you find *la vie douce*, the sweet life, in the fields, the cuisine and the people, but not necessarily in the bottle.



2006 VINTAGE NOTES

About halfway through February 2006 I began to worry (a farmer's waking state). Where were the winter torrents? The reservoir was low. Then came the March rains. Relief. Needless to say, that wet earth stayed cold, delaying budbreak by two weeks, getting our season off to a late start around the first of April. Not that April was exactly blue skies and sunny days. By the latter half of April the pond was full and May weather was pleasant. We collected all of our petiole samples in June, none in May, which was a harbinger of how delayed the season was. June weather



was perfect for pollination resulting in a higher percentage of flowers per cluster fertilized (turned into berries) than is normal - or even room for on each rachis. This didn't mean the final berry size was big: Flavor intensity *was* preserved. And because of the dodgy weather in the previous spring (2005), the number of clusters hanging out there was modest to low. So we had big, tight clusters but not a very large crop hanging, something on the order of 2 to 2 ¼ tons per acre (for Pinot noir). While the summer was nice with no excess of fog nor cool temps, neither were there any heat spikes, so we remained two weeks late right through veraison. Weather from veraison to harvest for the Pinot, Chardonnay and Viognier stayed moderate to cool, resulting in an ideal ripening environment but slow sugar accumulation. Needless to say, I began to worry (see first sentence) whether the Syrah and Roussanne and Marsanne would run out of season before getting ripe. We picked the Pinot in a rather spread out, unhurried fashion, from September 23rd through the 16th of October. Not that Mother Nature intended to deprive us completely of harvest excitement: The Chardonnay came ripe just at the beginning of October. Most of it was picked by the time Mom threw us an inch and a quarter of the wet stuff on the 5th and 6th. We picked the penultimate ton of Chardonnay on the 8th with no worries, but that final ton, picked on the 10th, was falling apart on the vine, rotting from a botrytis explosion taking place before our very eyes. Yes, we trimmed berries with our needle-nosed pruners and discarded entire clusters. It took 12 people two hours just to pick that one ton! Then we gently tumbled the survivors onto our sorting table where we sorted through them again. For some reason, the laggards of the Pinot held up fine and made great wine. Maybe their clusters weren't as tight.

The Syrah was rescued by a late heat wave that began on the 19th allowing us to bring it and the Marsanne and, finally, the Roussanne in before Halloween. That was a good thing because November 1st brought rain. Even the mylar sheeting that lies under our Roussanne can't convert rain into a beneficial ripening environment.

RAMBLING IN THE RHÔNE

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since their most recent release had long been sold out. In my role as a humble tourist I failed to highlight our standing as fellow vigneron from California. This usually gets the door opened (if anyone is around) out of sheer curiosity on their part. Once Vanessa starts speaking French in her Bordelais accent, our hosts always brighten and relax, able to speak in their native tongue about technical and arcane grape growing and winemaking topics near and dear to their hearts. To hear about the Jamet brothers' preference for clones, and which clones, we'll have to make a return visit, this time with an appointment.

There were other interesting observations noted here and there. Across our visits, everyone was reducing the amount of new oak used, as if a high water mark had been reached and the trend was in reverse. There was also a change of historic proportions, we encountered very little *Brettanomyces*-affected wine (though one quite reputable producer's bottled Côte Rôtie was very volatile!) The odds are good that horse stall aromas and flavors won't ruin your next (recent vintage) Côte Rôtie. Also very interesting, we found all of the Côte Rôtie that we tasted to be unified by a common flavor profile, a red fruit, high acid, umeboshi (a Japanese cured plum) paste flavor that was present whether from Côte Brune or Côte Blonde. It did not matter whether stems were used, whether the wine was aged in barrels or puncheons, or if the wine had some, a little, or no Viognier in it. And these reds were markedly different from the flavor profile in the Hermitage and St. Joseph.

Truthfully, on this trip we were seeking information on growing and producing Viognier, so most appointments were with producers of Condrieu, some of whom produced Côte Rôtie and St. Joseph. Our Viognier insights will be related in a spring newsletter sometime in the future. At this point, all I can tell you is that there is an acre of rootstock planted this spring that is currently designated to be grafted to Viognier next spring. We spoke to Côte Rôtie producers who use Viognier in their Syrah (old plantings with intermingled vines), and those who do not (eight years ago a Jamet scoffed at the notion. "We don't *need* any Viognier in our Côte Rôtie!") We do not either. With this extra acre of Viognier we still do not intend to use any in our Syrah. But perhaps there may be the possibility of a little experiment some day, eh, Vanessa?



IN CASE YOU DIDN'T KNOW

- We make wine from our 48-acre hilltop vineyard located above a river gorge in the far northwestern corner of the Sonoma Coast, 4 miles from the Pacific Ocean at Sea Ranch. Yes, it is remote.
- We grow 33 acres of Pinot noir, 8 acres of Syrah, 5 acres of Chardonnay, 0.8 acres of Viognier, 0.4 acres of Roussanne and 0.2 acres of Marsanne.
- We sell fruit to 2 wineries: Williams Seyem Winery and Failla Winery.
- Winemaker Vanessa Wong left her position as winemaker at Peter Michael Winery in 2001 to launch Peay Vineyards. Formerly she worked at Château Lafite-Rothschild, Domaine Jean Gros and Hirsch Winery.
- Nick, a UC Davis-trained and veteran Santa Cruz mountains winemaker, is the vineyard manager and works side-by-side with our full-time crew of 8 vineyard workers.
- The vineyard and winery are not a family heritage, they are the result of our combined 42 years working in the wine industry. We started it from scratch and have dedicated our lives to it. Wine is our work and our passion.



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LAMB CHOPS WITH 'FRIED' FARRO & 'CHARRED' GRAPES

Stuart Briozza has chops. He has run the kitchen in some of America's best restaurants like the famed Rubicon in San Francisco and Tapawingo in northern Michigan. If you have not been fortunate enough to eat his food yet, seek him out. He is at the top of my list of the country's best chefs. Since this is the Syrah issue and there is no better complement to cool climate syrah than lamb, Stuart offered up his lamb chop recipe. The smoky, sanguine and iron qualities amplify when eaten together and result in a frenzy of "man, that is so good!"

Ingredients: 24 hour Marinade

6	Lamb Chops
2 ounces	Olive Oil
2 ounces	Soy Sauce
2 ounces	Honey
4 ounces	Syrah
1 teaspoon	<i>Pimenton Dulce</i> , (sweet smoked dried pepper) or Chili Flakes
1 tablespoon	Toasted Fennel Seed, crushed in a mortar
3 cloves	Garlic, microplane or diced
1" chunk	Ginger, microplane or diced

Salt & Pepper for Grilling

Ingredients: Fried Farro

½ pound	Raw Lamb or Pork Sausage, removed from casings
1 bulb	Fennel, small dice
1 branch	Fresh Rosemary
2 tablespoons	Whole Butter
2 cups	Cooked Farro

As needed Salt & Pepper

Ingredients: Charred Red Grapes

1 pound	Small Red Grape Clusters
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As needed Smoked Sea Salt

Several branches Peay Vineyards dried Syrah Grape Vines or a handful of Applewood Chips, lightly moistened

Serves 3

To Prepare:

For the Lamb & Grapes

Marinate the lamb with all of the ingredients turning as needed for 24 hours.

Build a nice blaze on a grill, and just before tossing the lamb and grape clusters on, disperse the grape vines or the wood chips over the coals. This will lightly smoke the meat and grapes. Place the grapes over the hottest part of the grill and blister/char the skins, remove when tender. Then follow with the lamb chops and grill at high flame to render the fat and caramelize the flesh. Remove when the meat still feels soft to the touch (around 3 minutes per side) and save juices.

For the Farro

In a large sauté pan, place the butter & rosemary branch in the pan and turn the heat on high. When the butter begins to brown, the pan will be hot, and the rosemary aromatic. Add the sausage and diced fennel together, render & brown the sausage crushing as you go. When the sausage is cooked and starts caramelizing on the bottom of the pan add the cooked farro, and fry as you would fry rice. Brown and toast the farro for a few minutes on high heat stirring continuously until nutty. Season with salt and pepper as needed.

Plating

On a large platter, set the fried farro as a base, place the lamb chops & grapes on top & drizzle the reserved pan juices on top. Sprinkle a bit of smoked sea salt over the meat & serve.

FALL 2008 EVENTS

Killer Tomatoes Winemaker Dinner at Martini House	8/13	St. Helena, CA	707-963-2233
Cavallo Point with Michael Tusk from Quince	10/14-16	Sausalito, CA	415-339-4700
Wine & Spirits Top 100 Tasting —Selected Winery of the Year	10/14	San Francisco, CA	
PinotFest at Farallon	11/15	San Francisco, CA	415-956-6969



GROUP 2 ORDER FORM

WINE	MAXIMUM ALLOCATION	BOTTLES ORDERED	PRICE	TOTAL	ADDITIONAL BOTTLES?
2006 LA BRUMA ESTATE SYRAH	9		\$45		
2006 LES TITANS ESTATE SYRAH	9		\$45		
2006 LA BRUMA - MAGNUM <i>20 case production, hand bottled</i>	0		\$110		
2006 LES TITANS - MAGNUM <i>20 case production, hand bottled</i>	0		\$110		

ORDERING:

We kept the Syrah prices the same for the 4th year in a row. You can order your allocation **online** at our Wine Shop www.peayvineyards.com by **fax** (510-848-8368), or by **mail** (207A N. Cloverdale Blvd #201, Cloverdale, CA 95425). **No email orders, please.** If you want to order online and **can not find your user name and password**, please email Andy at andy@peayvineyards.com. Your

allocation is the **maximum** amount you may purchase in this release. If you are **interested in more** than your allocation please signify this on the online order form or on this order form. If any wine remains we will **automatically** charge you for the additional wine after the release period ends in November.

Sub-total		
Sales Tax		
Shipping		
Total		

SHIPPING:

To conform with federal shipping laws, most states have allowed direct shipping but charge state sales tax. We pay all excise taxes and licensing fees but ask that you pay the sales tax. UPS prices continue to go up due to fuel price increases. We have subsidized a portion of the shipping costs for you so the rates are actually a little lower or the same as in previous years. If your **state is not listed below**, please email us. Most likely there is some alternative available. We **only ship 2 day air to warm states like FL, GA, TX, AZ** due to past issues with unpredictable warm temperatures year around. We will **start shipping wines in November** and will stop sometime in early May. **We will not have a fall pick up due to harvest.**

# of Bottles	GROUND PRICE PER ORDER			2 DAY PRICE PER ORDER				SALES TAX	
	CA OR	CO, ID, NV, WA, WY	CT, DC, IA, IL, MI, MN, MO, NH, NJ, NY, NC, OH, VT, VA, WI, WV	CA, OR	AZ, CO, ID, NM, NV, WA, WY	CT, DC, FL, GA, IA, IL, MI, MN, MO, NH, NJ, NY, NC, OH, TX, VT, VA, WI, WV	AK, HI	AZ	5.6%
1	\$15	\$16	\$17	\$20	\$23	\$25	\$43	CA	7.75%
2	\$15	\$17	\$18	\$25	\$27	\$32	\$47	GA	4%
3	\$17	\$17	\$20	\$29	\$34	\$40	\$57	HI	4%
4	\$17	\$21	\$25	\$36	\$40	\$47	\$70	IL	6.25%
5	\$20	\$22	\$30	\$38	\$43	\$52	\$74	MI	6%
6	\$22	\$24	\$32	\$39	\$48	\$55	\$79	NC	6.75%
7	\$23	\$26	\$34	\$45	\$50	\$66	\$88	NH	8%
8	\$26	\$30	\$41	\$46	\$54	\$68	\$96	NY	8.75%
9	\$27	\$31	\$43	\$48	\$56	\$72	\$101	OH	5.5%
10	\$29	\$32	\$45	\$53	\$58	\$75	\$107	TX	6.25%
11	\$30	\$34	\$48	\$54	\$61	\$79	\$114	VA	5%
12	\$33	\$36	\$50	\$58	\$64	\$86	\$118	VT	6%
								WA	8.9%
								WV	11%

SNAIL MAIL OR EMAIL? Send me future newsletters via email ONLY _____.

SHIPPING ADDRESS (NO P.O. BOXES. PREFER BUSINESS):

NAME _____ STREET _____ CITY _____
 STATE _____ ZIP _____ PHONE _____ EMAIL _____

BILLING ADDRESS (IF DIFFERENT)

NAME _____ STREET _____ CITY _____
 STATE _____ ZIP _____ PHONE _____ EMAIL _____

Name on CC: _____ CC#: _____ CVVS: _____ Exp. _____

Card Type: MC, Visa, Discover (no AMEX, please) Signature: _____

Our wine can be sold and delivered only to people who are at least 21 years of age. In placing your order and **signing below**, you represent to us that you are at least 21 years old and that the person to whom delivery will be made is at least 21 years old. When the wine is delivered, the person receiving the wine will be required to prove that he/she is 21 years old. Signature: _____ **Thank you!**

