

# PEAY VINEYARDS

FALL 2011

ISSUE 18



## AMA: OUR NEWEST OFFSPRING

I traveled a lot this past year. As you know from this spring's newsletter, I had discovered the holy grail—our 2009 wines — and I was out spreading the gospel across our Great Nation. As any missionary can tell you, spreading the Good Word comes at a cost. Mine came in pounds, about 15 of them settled around and over my belt. Pity me not, however, they were hard fought at 4 hour wine dinners, wine sodden festivals, late night industry "tastings," and the like. And they have been subsequently shed as a result of a cleanse—I know, how very Californian of me.

All this travel and indulgence created a deep longing in me for my home. My family. My base. My ground. My ama. Ama? Do I mean my grandmother? My Italian love? Ama Kohei, the former Mongolian Sumo wrestler? No, I miss the land. Our land. In the Kashaya Pomo language, *ama* means our place, our land. Ama is the knoll in the picture above that Nick and I very fortunately stumbled across in 1996. By U.S. law, it immediately became our land protected by property rights at the base of our Constitution. In reality, over the years it is slowly becoming part of us and we a part of its recent history. Long before Nick and I planted the knoll, the Kashaya Pomo people lived along the Pacific Coast and thrived on this piece of land. To Native American peoples, land is neither a possession nor a right. We take from the land only what we need and respect the bounty it provides that supports us. It is a relationship built on an understanding that we are only a small part of our greater ecosystem. As such, we should consider not only our impact on the world around us today but also in the seven generations to come. This makes for good stewardship—as well as good marketing if you buy Seventh Generation recycled content consumer products—and also good winemaking.

As you have heard from us many times before—and will hear again in Nick's article on page 2—respect for our land and a desire for our land to speak in our wines drives everything we do in the vineyard and the winery. In 2009, we felt that the blocks of Pinot noir planted in 2001 and 2002 had matured and the cuveé made from them had a singular voice and identity that deserved a name. As you may be aware, naming can be very difficult. It seems everything has already been taken and trademarked. How else do you end up with a wine that the vast majority of people think is a small dog (our Pomarium is called Pomeranian by at least 85% of our customers!) Alas, ama is such a common name found in many languages that we were able to use it to name our newest Pinot noir. So, I would like to introduce you to the Peay Vineyards *Ama Estate* Pinot noir. The 2009 expression is open and heady with a rich, deep cherry core. It is one of the unique voices of Pinot noir from our land and we are proud to share it with you.

- Andy Peay



## IMPORTANT DATES

<b>October 1st</b>	Shipping commences to "cold" states
<b>November 12th</b>	Winery Open House & Pick Up Day



# THE 2009 VINTAGE— THE FALL RELEASE

## 2009 *SCALLOP SHELF ESTATE* PINOT NOIR, SONOMA COAST

850 CASES

The nose on the 2009 *Scallop Shelf Estate* Pinot noir opens with a bright, hi-toned bouquet resplendent with floral and light red fruit aromas. As the wine opens up, underneath the initial impression is a deeper core of Rainier cherries and brass notes framed by intoxicating brown spices. The 2009 offers the black tea, orange rind, jasmine, cranberry and lingonberry notes found in previous vintages of the *Scallop Shelf*. It is a little more delicate and light on its feet than the 2008 or 2006 with a superb balance of tannins, acidity and fruit and has an ethereal quality— volume without heaviness in the mid-palate— that further beguiles and is quite persistent on the finish. Undoubtedly, a feminine expression of Pinot noir; elegant, floral, balanced and subtle. It can be enjoyed now but will improve with at least 3 years of bottle age as the aromas coalesce. It should hit its peak in 5-7 years.

## 2009 *AMA ESTATE* PINOT NOIR, SONOMA COAST

650 CASES

As described on the first page of the newsletter, the 2009 *Ama Estate* Pinot noir has emerged as a complete, unique expression of Pinot noir from our vineyard. The nose is quite seductive with dark, brandied cherry notes framed by brown spices including cinnamon, nutmeg and clove. These are not simply overt oak influenced notes but part of the spiciness of the clones that make up this cuveé. The fruit aromas on the palate are held together by brass and dried blood flavors and a lead or graphite (mineral) quality that gives the wine ballast. The mid-palate texture is broad and silky with excellent power and concentration brought into focus by notable acidity on the finish. As it is our inaugural vintage we wanted to be sure to price this wine so you would be willing to give it a try; we by no means, however, are sure it is inferior to our other estate cuveés and are interested to hear what you think. Drink now with a decant or hold for 3-10+ years.

## 2009 *LA BRUMA ESTATE* SYRAH, SONOMA COAST

300 CASES

All of our 2009 wines are fairly open in their youth and show the fruit, exuberance and promise of a knobby kneed, loose elbowed, teenager. The 2009 *La Bruma Estate* Syrah hints that this teenager will evolve into a mature, complex lad who will turn heads and demand attention. The aromas in the nose include huckleberry, orange, plum and acai berry. *La Bruma* is always the more floral syrah and shows the classic hi-toned lilac and antique rose scents. Underlying the top fruit and floral notes lie spiced beef, blood, caramel and spicy cinnamon and licorice notes. The mouth is not as exuberant as the nose and emphasizes flavors of blood, lead and flint like a good steak tartare. It is medium bodied with a sharp and focused attack that carries all the way to the back of the palate finishing with great length and crisp acidity. Age for at least 5 years and enjoy for the next 1-2 decades.

## 2009 *ESTATE* CHARDONNAY, SONOMA COAST

525 CASES

We drink a lot of Chardonnay. In our mind, great Chardonnay has a quality we call intensity. It is that bright beam of flavor in the mid-palate that cuts through food and bodes well for a long life for that wine. In most vintages, the *Estate* Chardonnay has a mineral and citrus character that makes our Chardonnay unique among the vast sea of Chardonnays available. The 2009 *Estate* Chardonnay combines that character with the intensity we seek. The nose shows youthful pear and lemon/vanilla custard notes. With time the robustness of flavors will become part of the vibrant and powerful wet slate, citrus and lead pencil flavored mid-palate. The finish is brisk and persistent with superb acidity and cut. The *Estate* Chardonnay will provide pleasure now especially if you prefer power and richness but will age for at least 10 years hitting its peak perhaps in 7-8 years.

## 2009 *ESTATE* ROUSSANNE/MARSANNE, SONOMA COAST

70 CASES

The proportion of Roussanne was up in 2009 to about 82% of the blend from the usual 66% composition. The increased amount of Roussanne brings more minerality, higher acidity and lower alcohol (13.0%) as our estate vineyard is a very cold place to grow this grape. The nose on the 2009 *Estate* Roussanne/Marsanne has a briny, flinty quality with unripe pear and green papaya fruit notes. The mouth shares these characteristics with a more metallic quality and less fruit expression. The mouthfeel is focused and round and silky though not from alcohol or oak use as there is no new or even one year old oak used in making the wine. The finish is brisk and clean with good length. This is a cuveé to age as it has the structure to allow a long evolution and develop the nutty, oxidized, honeycomb aromas that some lovers of aged Rhône whites desire. Age for up to 5 years and much longer as desired.



## TO BE AU NATUREL? — WINEGROWER NICK PEAY

Hello, my name is Nick and I've got mildew. There, I've said it. It wasn't easy to admit and you won't often hear other growers come clean about it.

In the pursuit of delicacy, complexity and balanced acidity, we push the envelope for where we can get our varieties ripe. It also means we ramp up the mold and mildew pressure. This is even more the case if you take away the arsenal of nifty chemicals that conventional growers use. And I say nifty because as a former student of organic chemistry, I truly appreciate the genius of these new

wave "soft" chemicals: chemical compounds isolated from nature (usually fungi) and given a tweak to their structure – a methyl group added here, or an amine added there. These synthesized chemicals are very narrow in their target specificity and supposedly quite low impact on the environment as a result, but they are one or two steps removed from the "found" chemistry that would allow them to be termed organic.

At Peay, we use the "found" stuff, either organic chemicals like sulfur, or fungi themselves like *Bacillus subtilis* or *Bacillus pumilus* (how about that? Fighting fungi with fungi!) But Mother Nature has been especially challenging in 2010 and again in 2011 and I was sorely tempted to use one of the synthesized chemicals, which by the way, work better, hands down, no question about it. The only thing about mildew is once you have it, no synthesized chemicals can get rid of it. Only two fully organic chemicals work as eradicates: potassium carbonate and stilet oil. We have been applying them throughout the vineyard and think we have it under control. The additional work to fully cover the vine canopy has made this summer busier than normal, however. And it feels good, doesn't it, to be able to say that we're not only organic but "natural" winegrowers, right? Hmmmm...

We were asked to participate in a documentary about natural wine/winemaking but our schedules failed to align with the out-of-state filmmaker on his brief passes through our neck of the woods. While the nebulous definition of the term could benefit from an array of testimony from various self-designated practitioners, I was certainly hesitant to lend legitimacy to a group making a variety of wines from a wide range of regions with few exemplary wines to date. More importantly, the attempt to constrain winegrowing to a very limited, somewhat arbitrary set of tools that predate modernity under the self-righteous cloak of naturalism slightly offends me. What's okay and what is verboten? At the risk of repeating myself from an earlier article, you gotta love the invention of the microscope, a winemaker's most important tool, no? How do you feel about refrigeration? Electricity?

Certainly invasive technologies like the spinning cone (a flow-through centrifuge) and reverse osmosis filtration are widely used in our industry. We oppose these and other technological innovations that manipulate wine; heck, we don't even like pumps! But, when we can no longer move the wine with gravity, we push the wine with inert (oxygen-free) gas. How is that inert gas made? With a giant fractionating column which distills air into its component gasses. Modernity intrudes, yet again. This practice is not on any list of forbidden practices that I could find, however (which reminds me of the PETA activist rallying in a pair of leather sneakers.)

Which brings me to another nit to pick with this whole "natural" thing: While rolling back the clock, where do you decide to stop? Before the discovery of the importance of a little SO<sub>2</sub> to control undesirable microbial growth? Before the discovery of the flavor contribution of (moderate) new oak in wine? Before the revolution in packaging (glass and cork?)

In their defense, I think natural adherents concentrate mostly on additives. So, what about the USDA list of approved legal additives to wine? The USDA affirms that the ingredients on the list are safe for human consumption. The uber-health conscious might want to know, however, what's ultimately in the glass of wine they're drinking. Most are fining agents and enzymes which settle out and are not in the final product, or are yeast vitamins and nutrients and are not in the final product, either. As for flavor, of course the case can be made for a desire to know most if not all ingredients on that list: Megapurple and its ilk? Yikes! Fining changes the flavor, for the better sometimes, but always removes more than its target often resulting in a lesser wine. Extractive enzymes, which create flavors similar to ones found when picking too late or with fruit that is cooked on the vine, alter the flavor in a way that is not expressive of place. Another flavor can be oak flavor from barrels which is technically not on the USDA or natural wine list but is an additive. Okay, oak's a sticky one – I definitely think it is okay to add that flavor, the non-vineyard sourced nuances that carefully balanced quantities of new French oak contribute to most of our wines. But oak must never over-shadow the expressions

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## IN CASE YOU DIDN'T KNOW

- Peay Vineyards is a first generation family winery. Husband and wife, Nick Peay & Vanessa Wong, grow and make the wine and brother Andy Peay and his wife Ami sell the wine and run the business.
- All wines are made from grapes grown on our 53-acre estate vineyard located above a river in the far northwestern corner of the Sonoma Coast, 4 miles from the Pacific Ocean at Sea Ranch. Yes, it is cold and remote.
- We grow 35 acres of Pinot noir, 8 acres of Syrah, 7 acres of Chardonnay, 1.8 acres of Viognier, 0.4 acres of Roussanne and 0.2 acres of Marsanne.
- 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 workers.
- We farm organically and maintain our certifications for fish-friendly farming and integrated pest management. The health of our vineyard dictates these approaches to farming and making wine. We also run on bio-diesel at the vineyard and solar power at both the vineyard and winery.
- The vineyard and winery are not a family heritage. We started it from scratch and have dedicated our lives to it. Wine is our work and our passion.
- We sell Pinot noir grapes to Williams Selyem and Failla Wineries for vineyard designate wines.

## 2011 DINNERS, EVENTS & TASTINGS

The fall is harvest time so we do not have many public events planned. Here is what we have confirmed so far.

<b>Little Bird Wine Dinner</b>	Portland, OR	September 8th
<b>High on the Hog at Epic Roasthouse</b>	San Francisco, CA	September 10th
<b>One Vietnam/Slanted Door Street Eats Festival at the Ferry Plaza</b>	San Francisco, CA	September 18th
<b>Wine Spectator NY Wine Experience—Matt Kramer's Panel on Extreme Pinot noir</b>	Manhattan, NY	October 21st
<b>Dry Creek Kitchen—Syrah Seminar</b>	Healdsburg, CA	November 6th
<b>Bourbon Steak Wine Dinner</b>	San Francisco, CA	November 15th/16th
<b>Pinot Fest Tasting at Farallon</b>	San Francisco, CA	November 19th

### TO BE AU NATUREL: continued from page 3

of the place where the grapes were grown. It must serve as a support to enhance the already existent, inherent character of the wine. That is the crux for us. We think the most interesting wine expresses the place, the conditions where those grapes are grown. As a result you don't need these ingredients, except for SO<sub>2</sub>, which we don't need very much of as you'll see below.

But as for their aversion to additives, though I sympathize with their concern, I think their rationale is incorrect. At Peay we aren't minimally interventionist because of dogma. We don't add stuff because we don't need to. If your goal is to make balanced wines and you have found the right place to grow grapes that make a balanced wine, then you don't need acid from a bag or heaps of SO<sub>2</sub> or whiz bang technology. Your pH will be low so not very much SO<sub>2</sub> will be needed to maintain the microbial upper hand. And, of course, the whole notion that you need to concoct this beverage by adulterating it with supplementary flavoring agents is anathema to us. The emphasis for natural winemakers should be as it is for us: Great wines are made in the vineyard (heard that one before haven't you?)

Tastes may differ, but we are not doctrinaire and do not feel it is our job to tell you what to like. Rather, these 20<sup>th</sup> century traditions inform our palates and we choose to adhere to these traditions. Each innovation can have a dramatic effect on fundamental wine flavor. While we reject many recent technological innovations, neither do we prefer to revert to ancient history. Ad absurdum, some active hand must pick the grapes, throw them together, and encourage them not to become vinegar. Otherwise, they're just bird food.

As someone once said, the growing and harvesting of grapes and wine making process should be a flexible, goal-oriented process. The reason we are farming and winemaking is to make world-class wine: that is our goal. We are proponents of a conscientious interconnectedness with our natural environment and understand that everything we do in farming and winemaking has an impact. You might think of us as inhabiting that philosophical intersection between the First Law of Thermodynamics and the Tao.

I think my karma just ran over your dogma.



## YEAR OF THE PORK

It seems to me like 2011 was the Year of the Pork. Not Year of the Pig like in the Chinese zodiac but the year of exalting the tasty meat from Homer Simpson's "wonderful, magical animal!" Not only are great restaurants paying homage to our porcine friend by hosting "whole hog" dinners but entire restaurants are dedicated to serving piggy-centric menus. Inspiring this movement is the travelling event known as Cochon 555. A gastronomic celebration of pig, chef and wine, the Cochon 555 is a 10-city tour that showcases 5 breeds of hog, 5 chefs from that city, and 5 wineries. Peay Vineyards was one of the featured wineries of Cochon 555 this year so Andy travelled from coast to coast showing our line-up of



West Sonoma Coast, estate-grown wines to happy pork enthusiasts across the country. As a result, he got to try a whole lot of pork creations cooked up by the nation's top chefs. I serve this braised pork belly dish at my annual Chinese New Year feast and Andy quite likes it, high praise from someone who is a truly a pork connoisseur! We

would also like to note that the Cochon 555 event at each city is a cook-off competition between chefs that results at a final show-down in Aspen between the nation's winners. We want to congratulate the winner of the final 2011 Grand Cochon, from our very own Sonoma County: Duskie Estes and John Stewart of Zazu and Bovolet Restaurants crowned Queen and King of Porc. Vive le Porc!



### BRAISED FIVE FLOWER PORK BELLY

The Chinese often have ways of poetically naming things that sound mystical and alluring. Pork belly, the part of the pig when cured makes what we revere as bacon, has, as we know, many layers of fat in between scant layers of meat. "Five Flower" refers to the visual structure of these alternating layers. Braised slowly this cut of meat renders much of the fat and the connective tissue which makes the resulting sauce rich and luxurious in texture. If you make the dish a day in advance and refrigerate, you can easily spoon off all the fat that rises and solidifies at the top of the pot eliminating most of the fat of those "five flowers" if you wish.

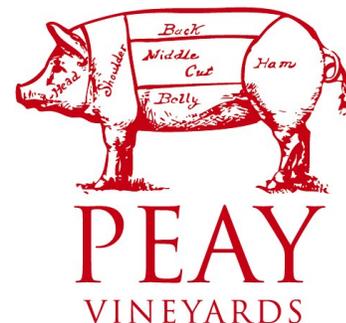
- Vanessa Wong

#### Ingredients

- 2 lbs. pork belly
- 1 Tbs salt
- ¼ cup Xiao-shing wine or sherry
- 1 garlic clove, peeled and crushed
- 1 inch knob of ginger peeled and sliced into 3-4 pieces
- 1 leek stalk, root and green part removed. Halve lengthwise, cut into 1 inch sections
- 3-4 scallions root and tips removed and cut into 3 inch lengths
- 2 ½ cups chicken stock preferably home-made or low sodium, heated to boiling
- 2 Tbs canola or peanut oil
- ½ cup soy sauce
- 1 Tbs rock sugar or regular white sugar
- 2 pieces of star anise
- 2 one inch pieces of cassia bark or cinnamon

#### Preparation

1. Cut pork belly into 1 to 1 ½ inch cubes. Sprinkle with the salt and add just enough cool water to cover the meat in a bowl. Let stand 15 minutes then drain. Add Xiao-shing wine or sherry to the meat and let stand 15 minutes. Drain off and reserve the wine.
2. Heat the oil in a wok or frying pan over high heat until almost smoking. Add the garlic, ginger, leek, and scallions and toss for a few seconds until fragrant. Add the pork cubes and fry tossing the pieces until just browned.
3. Transfer to a heavy pot and add the soy sauce and stock just enough to barely cover the meat (add some water if necessary). Add the sugar, star anise and cassia bark or cinnamon and bring to a simmer. Reduce heat and simmer with the pot partly covered with a lid on low heat for at 2 ½ hours or until tender skimming the fat every 20-30 minutes that pools to the surface. You can put the sauce through a fat separator to pour off the gravy or make the pork a day ahead (the flavors will be even better if it sits for a day), refrigerate the pot and scrape off the fat that solidifies at the top.
4. Serve with lots of steamed white rice and a side of sautéed spinach. And, of course, some Peay Vineyards Pinot noir!



## SHIPPING OPTIONS AND RATES

We recognize shipping may be a barrier to our customers buying more wine direct from us. Direct sales, however, sustain our business model—estate grown and produced—and without our mailing list sales, we could not exist. So we have worked hard to find better rates and shipping vendors to encourage you to buy direct. And we found one with the lowest shipping rates and the best reputation in the industry. Further, you can receive your wine with greater peace of mind than before, perhaps even sounder than the Peay wine your few local retailers have on their shelf, as your wine does not sit in non-refrigerated trucks driving around the country (see temperature control note below) or in the air at sub-zero temperatures (see 2 day air).

So, please select your desired shipping method. If you are paying by credit card you do not need to calculate shipping rates or taxes for us, we will do it for you. For shipping rates on magnums, we will need to calculate them on our end, they are about 20-50% higher per 1.5L bottle than a 750ml bottle.

UPS GROUND				UPS GROUND TEMP CONTROL*	
Delivery	1 day	2 days	3 days	2 days	7 days transit, 2 days non-AC
# of Btls	CA-North	CA-South, NV, OR	AZ, CO, ID, MT, NM, WA	IO, KS, MN, MO, NE, SD, TX, WY	CT, DC, FL, GA, IL, IN, LA, ME, MI, NH, NJ, NY, ND, NC, OH, OK, SC, TN, VT, VA, WV, WI
1	\$ 15.05	\$ 15.80	\$ 16.45	\$ 17.85	\$ 18.95
2	\$ 15.35	\$ 16.10	\$ 17.25	\$ 18.95	\$ 19.95
3	\$ 18.70	\$ 19.50	\$ 19.95	\$ 23.40	\$ 24.50
4	\$ 19.80	\$ 20.35	\$ 20.85	\$ 25.30	\$ 26.75
5	\$ 22.15	\$ 23.45	\$ 24.45	\$ 31.75	\$ 33.95
6	\$ 22.15	\$ 23.45	\$ 24.45	\$ 31.75	\$ 33.95
7	\$ 27.20	\$ 28.00	\$ 30.00	\$ 38.70	\$ 42.75
8	\$ 27.20	\$ 28.00	\$ 30.00	\$ 38.70	\$ 42.75
9	\$ 27.70	\$ 30.05	\$ 32.30	\$ 43.10	\$ 47.10
10	\$ 27.70	\$ 30.05	\$ 32.30	\$ 43.10	\$ 47.10
11	\$ 29.90	\$ 32.25	\$ 35.30	\$ 47.25	\$ 52.50
12	\$ 29.90	\$ 32.25	\$ 35.30	\$ 47.25	\$ 52.50

\*UPS TEMPERATURE CONTROL: Our new shipper trucks the wine to their east coast warehouse in refrigerated trucks and then uses UPS to ship the wine from that warehouse. It takes a little over a week to get the wine to you but, in effect, means the wine is exposed for only 1-2 days to ambient temperatures. This is better than even 2 day air where your wine may sit on the tarmac heating up or at 5,000 feet at sub-zero temperatures before getting in a truck for local delivery. And it costs less. Neat, huh?

UPS 2 DAY AIR						
Delivery	Ship Ground	2-3 days	2-3 days	2-3 days	2-3 days	2-3 days
# of Btls	CA-North	CA-South, NV, OR	AZ, CO, ID, MT, NM, WA	IO, KS, MN, MO, NE, SD, TX, WY	CT, DC, FL, GA, IL, IN, LA, ME, MI, NH, NJ, NY, ND, NC, OH, OK, SC, TN, VT, VA, WV, WI	HI
1	NA	\$ 16.40	\$ 17.60	\$ 20.05	\$ 20.80	\$ 27.45
2	NA	\$ 19.45	\$ 20.65	\$ 23.90	\$ 24.90	\$ 31.75
3	NA	\$ 24.00	\$ 26.00	\$ 30.65	\$ 31.90	\$ 37.50
4	NA	\$ 27.05	\$ 29.50	\$ 34.55	\$ 36.55	\$ 39.25
5	NA	\$ 30.40	\$ 34.30	\$ 43.00	\$ 44.55	\$ 46.05
6	NA	\$ 30.40	\$ 34.30	\$ 43.00	\$ 44.55	\$ 46.05
7	NA	\$ 36.05	\$ 41.35	\$ 52.90	\$ 54.65	\$ 59.95
8	NA	\$ 36.05	\$ 41.35	\$ 52.90	\$ 54.65	\$ 59.85
9	NA	\$ 39.55	\$ 46.20	\$ 60.45	\$ 62.40	\$ 68.45
10	NA	\$ 39.55	\$ 46.20	\$ 60.45	\$ 62.40	\$ 68.45
11	NA	\$ 42.95	\$ 50.65	\$ 66.40	\$ 68.80	\$ 79.00
12	NA	\$ 42.95	\$ 50.65	\$ 66.40	\$ 68.80	\$ 79.00



# GROUP 3 ORDER FORM

WINE	MAXIMUM ALLOCATION	BOTTLES ORDERED	PRICE	TOTAL	ADDITIONAL BOTTLE REQUEST
2009 <i>SCALLOP SHELF</i> ESTATE PINOT NOIR	9		\$54		
2009 <i>SCALLOP SHELF</i> ESTATE PINOT NOIR — MAGNUM	0		\$115		
2009 <i>AMA ESTATE</i> PINOT NOIR	9		\$46		
2009 <i>AMA ESTATE</i> PINOT NOIR - MAGNUM	0		\$100		
2009 <i>LA BRUMA</i> ESTATE SYRAH	6		\$47		
2009 <i>LA BRUMA</i> ESTATE SYRAH—MAGNUM	1		\$100		
2009 <i>ESTATE</i> CHARDONNAY	9		\$52		
2009 <i>ESTATE</i> ROUSSANNE/MARSANNE	0		\$44		

**ORDERING:** You can **order online** at our Wine Shop [www.peayvineyards.com](http://www.peayvineyards.com) using the user name and password you received when joining the mailing list, **or by fax** at (510-848-8368), **or by mail** (207A N. Cloverdale Blvd #201, Cloverdale, CA 95425). **No email or phone orders, please.** If you want to **order online and can not find your user name and password**, please click on the lost password tab in the wine shop or email Andy at [andy@peayvineyards.com](mailto:andy@peayvineyards.com). **If you would like more than your allocation**, please put your request in the additional bottles column or email Andy and he will adjust your order if he can. If you are **paying by credit card**, you **do not need to calculate shipping or tax rates**, we will do it for you. **Magnum shipping rates** will be calculated when entering the order.

Sub-total		
Sales Tax		
Shipping		
<b>Total</b>		

**CREDIT CARD: VISA and MC Only, No AMEX or Discover**

Name on Card: \_\_\_\_\_ CC#: \_\_\_\_\_ Exp. \_\_\_\_\_

Signature: \_\_\_\_\_

**BILLING ADDRESS**

NAME \_\_\_\_\_ STREET \_\_\_\_\_  
 CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_ PHONE \_\_\_\_\_  
 EMAIL \_\_\_\_\_

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.

Signature: \_\_\_\_\_ Thank you!

**SHIPPING:** See rates on previous page. We use a **superb third party shipping fulfillment company**—

wineshipping.com. They are the largest, highest quality, most affordable shipper focused exclusively on direct wine shipping. Your **shipping rates are lower** than in the past and in many cases we **can deliver your wine faster with less risk of temperature** damage throughout the year. There are 2 methods of shipping: UPS Ground and UPS 2 day air. You will note that the Ground shipping to the east coast is stated as 2 day. The rate is \$1 or so higher than what UPS would normally charge our shipper - whose rates are 30-40% lower than normal rates—since our shipper **trucks the packages in a refrigerated truck across the country** and then delivers UPS Ground from their east coast warehouse so the package is only exposed to outside temperatures for 1-2 days like a 2-day air package. How amazing is that?! We will **start shipping wines in early October to cooler states and continue through late spring 2012**. We will have an **Open House and Pick Up day** at the winery in Cloverdale on **November 12th**. If you would like to come and pick up your order that day **select pick up at winery**. If you want to come to sample current release and library wines and eat delicious wood-fired pizza from Pan-gaea’s mobile oven, join in. **If you select pick up at winery, please, pretty please, pick up your wine that day** or otherwise we will charge your card and ship to you following the pick up party.

**SHIPPING ADDRESS (IF DIFFERENT THAN BILLING) NO P.O. BOXES. PREFER BUSINESS:**

NAME \_\_\_\_\_ STREET \_\_\_\_\_  
 CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_ PHONE \_\_\_\_\_  
 EMAIL \_\_\_\_\_

**SALES TAX**

AZ	5.6%
CA	9-10%
CT	6%
GA	6%
HI	4.5%
ID	6%
IL	6.25%
KS	8%
LA	4%
MI	6%
NC	6.75-8.25%
NH	8%
NY	7-9.75%
OH	5.5%
TN	9.25%
TX	6.25%
VA	5%
VT	6%
WA	7-8.9%
WV	11%
WI	5%

