

PEAY VINEYARDS

SPRING 2007

ISSUE 9



You meet truly wonderful people working in the wine industry. My wife, Ami, and I just returned from 3 days of gustatory delight at Blackberry Farm in the foothills of the Smoky Mountains in East Tennessee. For one weekend every month a chef from one of the country's top restaurants and a winemaker/proprietor from one of the world's outstanding wineries come to Blackberry to offer cooking classes in the morning, to lead wine tastings in the afternoons, and to host multi-course dinners paired with the winery's wines every night. It was a very special event.

The best part of the weekend for me, and I suspect for the majority of the 30-40 attendees, was the opportunity to spend three days with fellow wine and food enthusiasts in a setting devoted to the exaltation of our shared loves. Over the course of the weekend I met a couple from Alabama who told me about the bizarre Crab Jubilee that during hot spells besets the southern Atlantic coast. Dazed by a lack of oxygen, crabs head for the shore in droves. Forget your crab pots; lay down a net and take 'em in by the hundreds. We thought the 2004 Peay Vineyards Viognier would be the perfect accompaniment for crabs inhaled by the dozen. And, of course, the highlight for Ami and me was the early morning, pre-flight pilgrimage to Benton's Smoky Mountain Country Hams. For the past 40 years, Alan Benton has cured and smoked pungent bacon, ham and prosciutto. He got by on local support until regional chefs started to show up at his door a few years back, looking to witness first-hand this man's prowess with the magical animal. His products are not for the

Important Dates

Early March—wines will begin to ship depending on weather and location.

April 1st—Last day of the release. Many wines sell out in advance of this date.

April 15th—Winery Pick Up Day. You must fax your order to select this option.

faint of heart. They are bold and delicious. The chefs at Blackberry laced just about every dish with some of his smoky, salty bacon; as a result it was decidedly a Pinot noir-heavy weekend.

The wine list at Blackberry is remarkable. Our hosts, the Bealls, have accomplished in 6 years what is simply unthinkable. Until 6 years ago, you could not buy a bottle of wine to enjoy with your meal at Blackberry Farm; this Relais & Châteaux resort is located in a dry county. They found a way to change that and as of last year were awarded the best wine list in the United States by Wine Spectator magazine. They store their wine in barns. Big barns. On our "off night", Sam Beall, the engine behind the wine and food program at Blackberry, and his wife Mary Celeste invited us to eat dinner with the guest chef Linton Hopkins and his wife, Gina, the wine director at Restaurant Eugene in Atlanta. The sommelier, Andy Chabot, brought out a series of wines to pair with each course. Since we were bona fide wine geeks we drank all of them blind; taking a stab at the grape, the age, and the provenance of the wines. We nailed a few. I guessed the 1967 Leroy Meursault Perrieres was a 1973 Leroy Meursault. We also erred wildly. I thought a 2003 Mayer Gilles Burgundy was certainly a 1999 Barolo. I mean, the dried rose petals and tannins, obviously! Alas, nothing like blind tasting to keep you humble. It was a lot of fun and the conversation poured as freely as the wine. After 4 hours we dragged ourselves off to bed since we had a 9 a.m. class with Linton on how to confit duck. Duty bound.

We are lucky that in the course of our work day we meet people who are as passionate and excited about what goes in their mouths as we are. Consumers, wine directors, winemakers, chefs, writers, all of the folks we meet are simply jazzed to share their love for wine and food. It is part of our common culture. What a gift to work in such a community.

I hope to share some of these moments with a few of you this year as I host winemaker dinners in the cities listed below. Please check our web site for more information on the dinners. We update the site throughout the year with articles written about Peay, essays we write, recipes that make our toes dance and other information that we hope is informative and pleasurable to people who care about wine and food. See you soon.

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| • Bleu Provence | Naples, FL | April 4th | • Tramonto's | Wheeling, IL | May 1st |
| • Aujourd'hui at the Four Seasons | Boston, MA | April 10th | • Seaweed Café w/Andante Dairy | Bodega Bay, CA | May 13th |
| • Eleven Madison Park | NYC, NY | April 24th | • The Water Grill | LA, CA | May 23rd |





PICKING WHEN RIPE—THE GESTATION OF A GRAPE?

- WINEMAKER VANESSA WONG

If you ask me what I believe in, I'd have to say I believe in biology. That is, I believe things on this here planet work in biological systems. So I think about most aspects of life in biological terms. People often ask me how I determine when to pick grapes. This is an interesting question. The decision to pick, along with making blends, are the two most important functions that distinguish a winemaker from a process manager at a wine factory. Neither of these skills can be taught in a classroom but are gained only through experience. In determining when to pick, winemakers often talk about sugar, acid, and the balance between the two. Some folks talk about flavors. Some will even talk about physiological ripeness of the grape. What does all that mean exactly? How do they relate to the timing of harvesting grapes? And how does my biological lens aide me in my process?

Through twenty years of making wine, I have learned that merely looking at the numbers when analyzing a grape sample for sugar or acid levels is not enough information for me to decide when to pick. I need to see the vineyard's progress: the changes in the actual fruit and in the vines themselves. I've often observed instances where the winemaker determines the pick based solely on numbers. Sadly, it seems, many winemakers don't form a relationship or mental history with their vineyard sources so these solitary snapshots are all they have to go on. In my mind, this is the difference between a vineyard winemaker and a winery winemaker. That is why I favor estate grown winemaking. Throughout every vintage I build intimate knowledge of the vineyard. I live on it. I walk it almost every day during the growing season.

Determining when the grapes are ready is not just tasting for a specific flavor, though, it is tasting for the evolution of flavors as the grapes near perfect ripeness. That is why I cannot visit a vineyard once and determine when to pick. I would only have one reference point for that season. Sure it may have flavor but in terms of intensity and profile how does that compare to how it tasted last time I sampled? Each variety has its own distinct evolution in flavor. For Viognier I look for the passage from fresh floral to spicy floral aromas whereas with Pinot noir I look for the transition of flavor from fresh strawberry to the creamier texture of cherry. On top of that I try to gauge the persistence of flavor on my tongue and the quality and nature of the tannins in the skins and seeds.

But, tasting for the evolution of flavors is not the only factor I consider when determining when the grapes have reached their full potential and the fruit is ready to be picked. I also pay attention to physiological factors that reveal when the fruit is at its optimal ripeness and the seed is primed to be dispersed. The seed serves a biological function: the formation of the seed completes the process of reproduction. Among other features, I examine the seed color and texture, the color and translucency of the fruit, the feel of the grape clusters to the touch, the quality and nature of the grape's pulp, the texture and structure of its skin, and the nature of the grape stem. The fleshy part of the grape, the fruit, is the plant's vehicle for seed dispersal. Flavors, color and other factors develop during ripening to increase the likelihood of the seed's dispersal. I feel that when physiological signs of fruit ripeness are optimal, the seed will also be at its ideal state, and the flavor development in the fruit should be at its apex. More time on the vine would result in flavor degradation as established by a biological determinant. Every year is different, though. It is basically a balancing act, a risk/benefit assessment best faced in a Zen state of mind but often fraught with indecision. Should I wait for more flavor at the expense of gaining too much sugar? More flavor at the risk of gaining overripe, mono-chromatic flavors?

The other source of information for determining when to pick is the vine itself. Will the vines crash before the fruit fully ripens or can the leaves hold on so we can eke out a bit more ripeness? Are the vines still metabolizing or are they shutting down and degrading the proteins in the fruit necessary for a healthy fermentation? Would waiting even help? What is the weather going to do? Is there rot in the vineyard? How has this vineyard block historically responded? Ack!

So the winemaker is like a day trader, letting her investment ride to reach maximum flavor until maximum payout is reached or the risk of detriment becomes too high to hold the fruit on the vine. In ideal years, a winemaker seeks perfection looking for maximum payout with little risk of market reversal. The fruit stays physiologically sound, the numbers are balanced and market downturns in the form of rain or other deleterious environmental conditions are scarce. In not so ideal years, the winemaker is forced to be much more diligent while deciding to wait for further ripeness, as the market can be much more volatile and the risk for a loss of investment are much greater. In those situations, **Continued on page 6**





WHAT'S IN A NAME? MEYÉCCI BATIWAL LI?

- WINEGROWER NICK PEAY

Assembling the cuvées is no simple process around here. The thirty three acres of our Pinot noir are planted on the tops and flanks of the farm's knoll, in blocks ranging in size from just two tenths of an acre to almost four and half acres. The size and placement of each block are based on the nature of the nine different clones (or selections) and rootstocks we grow and the appropriateness of the soil, aspect and other features of each block for that vine. The clone, rootstock and aspect influence the rate of ripening of each block and causes our harvest of Pinot noir to stretch over a three week time span. We pick and ferment the individual blocks at their precise moment of ripeness, even blocks as small as the little 0.2 acre orphan. This results in numerous lots of Pinot noir, each consisting of anywhere from one barrel to nine barrels. As we taste them throughout the winter following harvest, the separate lots group themselves into character types of complementary flavors. The flavors evolving in each wine in trial sub-blends begin to reveal distinct characteristics and personalities. As a result, Vanessa functions almost like a midwife in the creation of our two distinct estate cuvées.

What do we call these blends, or more fittingly, what do they wish to be called? Incapable of a Vulcan mind meld, we've had to guess at our voiceless creations' intentions. Before I discovered my affinity for science, I was a history major. I came to appreciate how the natural history and the social history of a place provide a lens through which we gain insight into the truths of a mute physical witness. It seemed fitting to give historically meaningful names to the cuvées. The wines cry out, in their language of sensory experience, "We are from [here](#)."

Scallop Shelf – A place where bivalve shells were found perched up high, at elevation. Preceding the arrival of the unnamed loggers of the nineteenth century to our hill top, preceding Captain Sunberg and his successors, the Petersens, at the turn of the twentieth century to their home on the ridge, were the Pomo people. The Pomos hunted, fished, and foraged, often for bivalves found along our coastline. It was not unusual for them to carry their food to higher ground – defensible hilltops, maybe a little warmer – to have their feasts. A Pomo name for this place is meyécci batiwal li which means 'where scallops lie.' I've heard it told that midden piles containing shells are not uncommon in our area, though I have not uncovered any in my vineyard planting preparations. What I have uncovered are fossils, dating from long, long before the presence of the Pomo. The hilltops that we farm are actually uplifted sea floor, made up of soils of fine silty sediment deposited at the bottom of an inland sea that existed here five to seven million years ago. Unlike your typical "recently drained swampland" which would be considered rich in nutrients, the uplift event left our highly siliceous soils exposed to our large winter rainfall over the interceding millennia, leaching most nutrients downward and off our hill. As the hilltop dried out over the course of the summer, we planned to feed our thirsty young vines from a pond fed by the previous winter's rains. Once the digging for the pond scraped into the sandstone subsoils, brachiopods and pelecypods began to appear. Our subsoils are littered with the fossils of sea creatures, especially the elegant fan-shaped scallop shell.

Pomarium – Latin for apple orchard. When we were searching for frontier land suitable to grow Pinot noir, we sifted through what agricultural information was available, some of it quite technical, some of it legend based on empirical knowledge. One item I'd heard was how certain orchard crops were a good indicator of a site's suitability for Pinot noir. Now that we know our location is ideal for Pinot noir, let's take a look to see if that theory holds.

The following are the climate considerations ideal for apple farming. There is what is called a winter chilling requirement – a certain number of hours below 45°F (1200-1500 hours per year). You also want to avoid hot temperatures that can result in burning, not a concern due to our very moderate summer weather. Too much summer humidity leads to high disease pressure. Luckily our air is quite dry, when it is not foggy. This leads us to the final requirement: the avoidance of too much fog or dew that often causes "russeting," that brown, rough portion of the skin that you occasionally see on apples. We do get a bit of russeting on our apples, which is fine for processing apples, but undesirable for eating apples.

One version of the decline of our local apple farming industry raises a few more questions about the apple-Pinot noir correlate. It is said that the early consumer favorite, the Gravenstein apple, fell out of favor since that variety does not store well. Further, the persistent post harvest temperatures below freezing in the Yakima Valley in Washington made the storage and sale of Washington apples feasible throughout the year. Yet, the Yakima is not known for its Pinot noir reputation because its summer temperatures are too hot, located as it is on the edge of the Northern Sonora Desert.

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VANESSA'S NOTES ON THE SPRING 2007 RELEASE

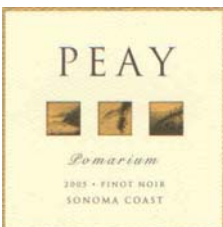
As I mentioned earlier two of the most important functions of a winemaker is deciding when to pick and making blends. So when I made two Pinot noirs from our estate vineyard some people wondered, "Why two blends?" Can I be cheeky and respond, "Why not?" No one ever wonders, "Why Laurel and Hardy?" or "Bert and Ernie?" or even "Sonny and Cher?" Well, maybe we do wonder "Why? (Oh why?!)" for the latter. Because we farm our own grapes on our estate vineyard, we know that our various blocks do not ripen at the same time. We pick the different blocks individually and vinify and age them separately as unique wine barrel lots. While blending the fourteen lots to make the Peay estate Pinot noir this past spring, I found two styles of Pinot noir leaping into view. I became fascinated by being able to highlight these two distinct wines from the same vineyard. What emerged from my alchemistic tinkering with the spicy/cherry base notes of Dijon Clone 667, the floral lift of Dijon 777, the solid cherry/plummy fleshiness of Pommard and the various tea, dried fruit and spice tones provided by Swan, Mt. Eden, Dijon 115 and Calera, were two cuvées: Pomarium and Scallop Shelf.

How to characterize these two wines to others proved to be more complicated than I thought. Although I have my own way of characterizing the wines, I discovered that it was a matter of perspective on how one would perceive them. One day I was tasting the two wines with Andy and a friend and while pouring Pomarium I mentioned that I thought that this cuvée was the more masculine of the two. Andy interjected, "Really? I felt that it was the more feminine one!" We both described Pomarium as having a very forward strawberry aroma with deep spice. I felt the wine was sort of racy and rambunctious with its frank upfront fruit and its sort of punkish rabble of flavors and tannin. Charismatic but scruffy in a sweet way like a strapping young male. Early Brad Pitt in his fifteen minutes of fame in *Thelma and Louise* comes to mind. Yum. (Clearly not what Andy was picturing). I thought of this in comparison to Scallop Shelf with its elegant, classic aromas of cherry, plum and tea with a noble structure of solid tannins. Stately yet formidable. Are these not feminine characteristics? I likened this blend to Joan of Arc or Eleanor of Aquitaine when I made it.

See what trouble we get into when we start to anthropomorphize wine? It is all a matter of perspective. How the wine is characterized depends on the beholder of the glass: you. As for me, it is perhaps more helpful to be a biologist than a poet. At least I am sure of that.

2005 POMARIUM ESTATE PINOT NOIR, SONOMA COAST

466 CASES



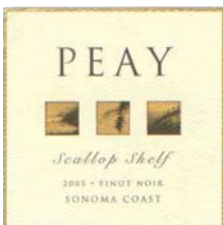
The 2005 Pomarium Estate is a bright, dramatic wine that wildly claims its pinosity. The majority of Pomarium is comprised of Dijon clones 667, 777 and 115 with a little of our favorite block of Calera included to provide chunky bass notes.

Yields were excruciatingly low due to poor set in the spring; in some instances, we only harvested 1/2 ton of Pinot noir per acre. The various lots were picked separately from September 22nd to September 27th and were hand sorted and destemmed, whole berry, in 1 and 3 ton open top fermenters. A 3-day cold soak was followed by a 9 to 16-day fermentation with daily punch downs only, no pump overs. The wine was raised for 11 months in 35% new French oak consisting of François Frères, Ermitage, Cadus, and Damy barriques and bottled unfiltered and unfiltered.

The nose opens with lifted aromas of wild strawberry and jasmine tea. With more time in the glass deeper notes of red cherry and sandalwood fill out the bouquet. The mouth is true to the nose and carries through with Bing cherries, lead, and orange peel. The Pomarium is vibrant, attractive and racy with medium weight and a clean finish. If you open one on release, decant for at least 45 minutes and cellar the remaining bottles for 3+ years.

2005 SCALLOP SHELF ESTATE PINOT NOIR, SONOMA COAST

600 CASES



As with the lots that went into Pomarium yields were excruciatingly low due to poor set in the spring. The various blocks were picked separately from September 27th to October 5th and were hand sorted and destemmed, whole berry, in 1 and 3 ton open top fermenters. A 3-day cold soak was followed by a 9 to 16-day fermentation with daily punch downs only, no pump overs. The wine was raised for 11 months in 42% new French oak consisting of François Frères, Ermitage, Cadus, Remond, Damy and Rousseau barriques and bottled unfiltered and unfiltered.

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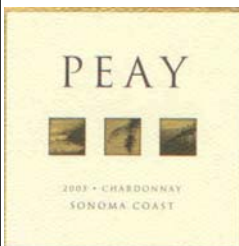
VANESSA'S NOTES ON THE SPRING 2007 RELEASE

Continued from page 4: Scallop Shelf

The 2005 Scallop Shelf Estate's nose is concentrated and layered with aromas of dark cherry and plum framed by orange peel. The depth of aromas is truly profound. The mouth has medium to full body with breadth and volume though it is not heavy or cloying. The classic cherry/plum notes come from the predominance of Pommard clone Pinot noir bolstered by tea and spice from clone 115. Clones 777, 828 and the Swan selection round out the palate accenting the cherry core with bright fruit and spice. The wine maintains the crisp acidity and relatively low alcohol that are the hallmark of our vineyard yet delivers a full mouth feel and concentration rare in a wine of this profile. The finish is very long with soft tannins that will subside with aging. Flavors of forest floor, mushroom and dried cherry linger on the palate long after the last sip. The Scallop Shelf is built to last and will develop with bottle age. Drink one now after a 45 minute decant to gauge the style and cellar the remainder for at least 3-5 years and longer.

2005 ESTATE CHARDONNAY, SONOMA COAST

540 CASES

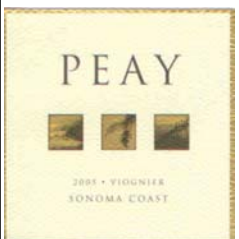


The 2005 Peay Vineyard Estate Chardonnay was also picked later than normal due to our cool fall weather and at quite low yields. The fruit was whole cluster pressed and fermented with 100% indigenous yeast and aged 14 months in 43% new French oak consisting of François Frères, Chalufour, Remond and Damy barriques.

The result is a focused wine with richness on the nose and characters reminiscent of the 2004 on the palate. The nose is full with an echo of hazelnut and a strong backbone of white truffle. The wine opens on the front of the palate with highlights of honeydew melon, apricot and almond biscotti. The mid palate is focused with flavors of gunmetal, flint and limestone that were the hallmark of the 2004 Estate Chardonnay. The acid is clean and crisp and the finish long and lingering. The 2005 will age well and further develop interesting characteristics though it may have a shorter life than the 2004. We recommend you decant when drinking on release and age the remaining wines for at least 3-5 years.

2005 ESTATE VIOGNIER, SONOMA COAST

60 CASES

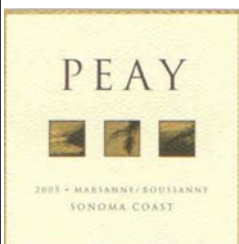


The 0.8 acre block of Condrieu and Geneva clone Viognier sits on the top of the knoll soaking up any available sun rays, which in 2005, were few. We picked in early October, a full month later than in 2004 with half our normal yield (roughly one ton per acre). The wine was whole cluster pressed and fermented with 100% indigenous yeast for 14 months in three neutral oak barrels.

The profile of the 2005 Estate Viognier falls in between the 2003 and the 2004 Peay Vineyards Viognier. The nose is lifted with orange blossoms, lemongrass and linalool with hints of candied ginger. On the palate the Viognier expresses the crisp acidity and limestone minerality that reveals its cool climate origin and pairs well with coconut milk, ginger, coriander and other spices commonly used in Thai as well as in seafood dishes. Aromas of green papaya, white peach and chalk intermingle as the wine carries across the tongue. The finish is clean with snappy acidity and medium to long length. We usually suggest you drink Viognier within 2-3 years of release but we recently tasted our 2001 and 2002 Viogniers and they are still developing beautifully.

2005 ESTATE MARSANNE/ROUSSANNE, SONOMA COAST

55 CASES



The 2005 is a blend of 60% Marsanne and 40% Roussanne picked in the fourth week of October and the second week of November! The wine was co-fermented using only indigenous yeast in two neutral barrels and underwent 100% malo-lactic fermentation. The wine was raised for 11 months in neutral French oak barrels and was bottled unfiltered and unfiltered.

The 2005 Marsanne/Roussanne is floral with notes of clover honey, mango, orange zest, mascarpone and poached pears. The mouth feel is silky with medium weight and low alcohol. There is impeccable balance on the palate with a clear mineral, limestone and chalk streak that comes to the fore in the mid-palate and persists in the finish. The result is a harmonious and elegant blend. Marsanne/Roussanne evolves considerably in the bottle as you age it. If you decide to drink when young, please decant for a few minutes and serve at cellar temperature to capture its full charm and complexity.





THE 2005 VINTAGE: RAIN AT FLOWERING, LOW YIELDS



Budbreak occurred right on time in the middle of March. Winter rains were not finished with us, however, and the open buds with an inch of growth just sat there in the cold rain for the next few weeks. Almost all of April was cold and wet with little growth and only a couple days that reached a high of 70 degrees. May warmth finally impelled the vines to bolt skyward (really, it is May!) Flowering began in the Pinot noir and the Chardonnay during the second week in June, probably a week later than normal. And then the deluge hit. Out on the coast, over half an inch fell while inland areas received only trace amounts. This results in shatter, millerandage, poor set – No Fruit! Well, less fruit: lots of exposed rachis (stem), small berries, big berries, some brown withered appendages where no berries set at all. As a result we had open clusters, where there were any. Some of our virused selections flowered a little later, bringing our average up to a whopping 1.25 tons/acre.

The summer was quite cool overall, with no heat spikes and plenty of fog in August. Harvest for the Pinot, Viognier and Chardonnay went quite smoothly, leisurely even, with no rot, no rain, no worries really. The last Pinot came in later than normal on October 15th. October weather turned unkind, if not foul, though: no heat, little sun, and even some rain. After pruning away the rot, what was left of the Roussanne came in on November 11th.

PICKING WHEN RIPE...

Continued from Page 2

if the vine gives me signs that it has done its biological job to maximize the conditions of its progeny, then I perceive that it is time to pick regardless of whether the sugar or acid levels are “ideal.” This is why I look at the fruit and the vine as a whole when considering a picking day. And with every growing season I learn more and build on past experiences.

I have been thinking about these things through this perspective since I am gestating my own progeny. With every kick and squirm in my expanding belly, I feel grateful that, unlike with grapes, we humans don’t have to look for the signs of when the baby is ready to make a decision about “when to pick.” You wouldn’t want to make a mistake and have an “over-ripe” baby, would you? Fortunately, though it is a bit unnerving for us, Mother Nature usually determines when the baby is ready. It would be nice if we could pick the due date, what the heck, why not the exact hour of his or her arrival to the outside world. I guess there are some things we can’t control, but as farmers we know this very well, especially when it comes to the weather. Thus, it is important to stay in tune with all the signs that nature gives us. There are times when you just perceive the right signals and everything falls into place. My impending due date looms in the very near future. As with that pick date, sometimes you just have to go with your gut feeling...but I may not schedule anything just in case it storms.

WHAT’S IN A NAME...

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But certain apple varieties are more adaptable to one climate versus another. In the Yakima, apple growers use overhead misters to prevent burning since they possess ample, cheap water. But still, the fact that apples thrive in Washington casts a little doubt on one old saw.

I’ve since discovered that the story of the demise of the Sonoma Apple industry is a little more complicated than the explanations above. Gravensteins were planted because of their high vigor, forming large trees with deeper root systems, better adapted to un-irrigated farming. As rivers were dammed up in the Columbia River basin and throughout the Sierra watershed, readily available and ample water meant that small, shallow rooted trees could be farmed. These smaller trees bore fruit sooner, could be quickly grafted to a different variety, were easier to harvest and prune, and bore much more fruit per acre with an ample supply of water. Gravensteins were popular for the local market, which was the Bay Area for western Sonoma County, but since they do not store well, newer, cheaper storing varieties could be shipped longer distances at all times of the year and undercut the market for Gravensteins. Free market economics trumps yet again. Alas.

But it was helpful to learn that our land was farmed for Gravensteins in the beginning of the twentieth century. The Petersens had an apple drier, which still stands on the property, and sold commercially W.P. Petersen Mountain-Grown Dried Apples. Was this presence a reliable indication that this hill top was suitable for growing superior Pinot noir? Taste Pomarium and Scallop Shelf. You decide.



A CULINARY WEEKEND AT BLACKBERRY FARM

In this newsletter we focus on the food of the masterful chef, Linton Hopkins, from Restaurant Eugene in Atlanta, Georgia. We selected only two of the many dishes he served over our weekend at Blackberry Farm as there is only a little room in the newsletter and these dishes were especially inspired. Give them a shot and then head to Restaurant Eugene in Atlanta to see how the maestro does it.

Casserole of Fresh Scallops, Bacon and Farro with Hen of the Woods Mushrooms, Chestnuts and Molasses Veal Glaze & Peay Vineyards Pinot noir

Casserole

1/2 cup Farro (or barley)
1 Bay leaf
2 1/2 cup Chicken Stock
3 tbs minced Shallot
1 tbs minced Celery
1/2 tsp minced Garlic
2 tbs Butter
1 tbs minced Parsley
1 tbs minced Chestnuts (or walnut)
Zest and juice of 1 Lemon
Salt & Pepper
2 ounces thick cut Bacon

To cook:

Combine farro, chicken stock, bay leaf and 1 teaspoon of salt; bring to a boil, reduce to simmer and cook until tender but toothy. Reserve. Melt butter in a pan over medium heat until foamy. Add chestnuts and toast. Add shallots, celery, and garlic and sauté until shallots are translucent. Cut bacon into cubes/squares and sauté at low to medium heat until chewy, do not overcook. Add bacon and farro to first pan and stir. Add parsley, lemon juice and zest. Season and serve under scallops.

Mushrooms

1 lb. Hen of the Woods/ maitake (or morels)
3 tbs Olive Oil
1 cup Chicken Stock
1/2 tsp minced Garlic
1 tsp Butter

To cook:

Break mushrooms into four 1/4 inch thick sheets. Coat mushrooms in oil and salt in an oven safe pan. Roast mushrooms in a 350 degree oven until brown and cooked through. Remove from oven, add stock and bring to a boil and reduce to glaze (until only a teaspoon or less of liquid remains). Add butter, parsley and adjust seasoning. Lean against scallops and farro casserole.

Sorghum Molasses Veal Glaze

1 tsp Sorghum molasses
4 tsp reduced Veal Stock (buy in store in freezer section or make own. In a pinch use unsalted reduced beef stock)

To cook:

Combine the sorghum and reduced veal stock in a small pot and heat until hot. Add butter, parsley and adjust seasoning. Drizzle around plate and over scallops.

Scallops

8 Jumbo Sea Scallops
2 tbs Peanut Oil
Salt

To cook:

Heat peanut oil on high heat. Season scallops with salt and place in sauté pan. Flip when brown and reduce heat. Cook until scallops begin to pucker. Place on top of farro casserole.

Serves 4

Jerusalem Artichoke Purée with Shaved Perigord Black Truffles & Peay Vineyards Marsanne/Roussanne

Artichokes

1 lb. Jerusalem Artichokes
1 cups Heavy Cream
1/2 tsp Kosher Salt
1 oz Black Truffle (prefer fresh, bottled or oil okay)

To cook:

Peel artichokes and cut into uniform cubes. Place artichokes in small pot with cream and salt. Make sure cream covers artichokes and add more if necessary. Boil and simmer until tender. Remove and purée in blender. Strain through fine mesh strainer (optional). Adjust seasoning. Grate truffle over plated purée or add oil before plating (be careful not to add too much oil.)

A FEW POINTS OF INTEREST

- 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 Selyem Winery and Failla Winery.
- Winemaker Vanessa Wong left her position as winemaker at Peter Michael Winery in 2001 to launch Peay Vineyards.
- 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.
- Though we are not certified organic, we make every effort to grow our fruit using sustainable vineyard practices. The long term health of the vineyard and our ecosystem drive our practices. We continue to experiment with less invasive, organic and environmentally-friendly alternatives and convert our cultural practices when substitutes are deemed successful.
- The vineyard and winery are not a family heritage, they are the result of our combined 39 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.



WINE	MAXIMUM ALLOCATION	BOTTLES ORDERED	PRICE	TOTAL	DESIRED ADDITIONAL BOTTLES*
2005 POMARIUM PINOT NOIR	6		\$50		
2005 SCALLOP SHELF PINOT NOIR	6		\$50		
2005 CHARDONNAY	3		\$45		
2005 VIOGNIER	1		\$35		
2005 MARSANNE/ROUSSANNE	1		\$35		

ORDERING: Your allocation is the maximum amount you may purchase in this release. Wines are not guaranteed and are sold on a first come, first serve basis. You can order your allocation by fax, mail or online at our Wine Shop at www.peayvineyard.com. **No phone or email orders, please.** They are easily misplaced causing you and us much consternation. For online ordering, your user name remains the email address you used

SUB TOTAL		
SALES TAX (see table)		
SHIPPING (PICK UP)		
TOTAL		

to join the mailing list, your password was emailed to you after joining the list. Once you enter the Wine Shop on our web site you can change this password—and all of your account information—whenever you would like. If you do not have a password or did not give us an email address, please email Andy at andy@peayvineyards.com.

*If you are interested in more than your allocation, please signify this on the online order form or on this order form and if any wine remains we will **automatically** charge you for the additional wine after the release period ends on April 1st.

Mailing Address: 207A N. Cloverdale Blvd #201, Cloverdale, CA 95425 **Fax:** 707-894-8723

SHIPPING: If your state is not listed below, please email Andy at andy@peayvineyards.com to discuss shipping options. Most likely there is some alternative available. There will be a pick up day on April 15th at the winery in Cloverdale. Indicate "Pick up" and we will email you in a few weeks to confirm. We will begin shipping in March or when we determine it is warm enough to ship.

# of Bottles	GROUND PRICE PER ORDER			2 DAY PRICE PER ORDER				SALES TAX	
	CA, OR	AZ, CO, ID, NM, NV, NM, WA, WY	CT, DC, IA, IL, KS, KY, LA, MI, MN, MO, NH, NY, NC, OH, SC, TX, VA, WI, WV	CA, OR	AZ, CO, ID, NM, NV, NM, WA, WY	CT, DC, IA, IL, KS, KY, LA, MI, MN, MO, NH, NY, NC, OH, SC, TX, VA, WI, WV	AK, HI	CA	7.75%
1	\$15	\$16	\$17	\$19	\$21	\$23	\$40	NH	8%
2	\$16	\$17	\$18	\$23	\$25	\$29	\$43	NY*	9.75%
3	\$17	\$17	\$21	\$27	\$31	\$38	\$53	TX	6.25%
4	\$18	\$21	\$25	\$33	\$37	\$44	\$65	VA	5%
5	\$20	\$22	\$30	\$36	\$40	\$48	\$69	WA*	8.9%
6	\$22	\$24	\$31	\$37	\$44	\$51	\$73	*WA and NY charge Sales Tax on the wine and the shipping cost. Geez. Sorry.	
7	\$23	\$26	\$33	\$42	\$47	\$61	\$82		
8	\$25	\$29	\$40	\$43	\$50	\$64	\$89		
9	\$26	\$30	\$42	\$45	\$52	\$67	\$94		
10	\$28	\$32	\$44	\$49	\$54	\$70	\$100		
11	\$31	\$34	\$48	\$50	\$57	\$73	\$106		
12	\$33	\$36	\$51	\$54	\$60	\$80	\$109		

SHIPPING ADDRESS (NO P.O.S., PREFER BUSINESS):

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

BILLING ADDRESS

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

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

Card Type (circle): MC, Visa, Discover (no AMEX or corporate cards, 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.

Magnums?

If you are interested in magnums of Pinot noir, email Andy. Only 6 cases of each bottled. Thank you.

