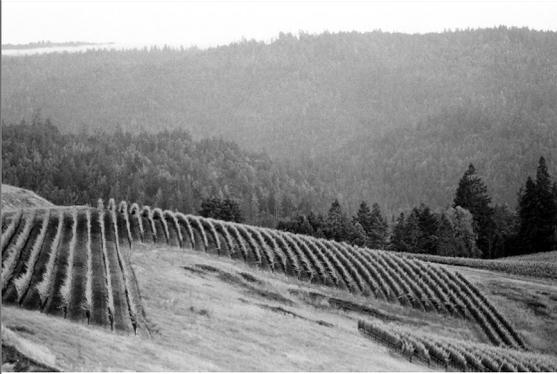


# PEAY VINEYARDS

SPRING RELEASE

ISSUE 23



People often ask me which of our Peay wines is my favorite. I usually find a way to say something positive about them all; for, it is true, I have liked all of our varieties best at one time or another. In the end, it really comes down to the vintage's expression in a wine and my particular stylistic preference. I do so love the '04, '06 and '11 Chardonnays for their laser precision and minerality. And the '05, '07, '09 and '11 Syrahs capture the peppery, meaty, blood quality that thrills me. But I can say with no hesitation, that the 2012 Pinot noirs are my favorite Pinot noirs we have made, hands down. They have depth, balance, power and grace; across the board, even the interloper, the Savoy Pinot from Anderson Valley. These are wines to drink over the next 5 to 20 years.

Quite enjoyable now but with the depth and intensity of flavor to develop, improve, and flower over the long haul.

Over the holiday break I was fortunate to drink a few of the "great" wines in their optimal windows of maturity. My parents had purchased some of the famous Burgundies and Bordeaux in the '70s, '80s and early '90s when they were attainable without taking out a loan. With Nick, Vanessa, my wife, Ami, and I in town every year or so, the collection has taken a beating. This year we were down to the last bottles and did our filial duty. We drank 1986 Latour and Palmer, 1989 DRC Echezeaux and Richebourg, 1993 Dunn Howell Mountain, and, of course, 2008 Raveneau, Dauvissat and Ballot Millot as "warm ups." Why do I bore you with this litany of "look-at-me" wines. I am not trying to impress you—or rather, turn you off, as the case may very well be. Instead my experience with many of these wines underscored a realization customers have shared with me over the years. Yes, a few of these wines were wonderful. They pulled me back in as I conversed with family, re-engaged me as the wine opened, and seduced me to drink more. They not only improved the food at table but also became the subject matter for our ritualistic familial interactions. For them, I am grateful. But, half of them were simply good. Workman-like in washing down food. They left me a little deflated. Frankly, a few left me a little peeved. This gets to my purpose in relating this story.

Expectations play a vital role in the eventual pleasure we experience at consumption. Oftentimes, the anticipation is as enjoyable, if not more, than the actual event. Built up tension often explodes in a cathartic release when the moment arrives and reality meets vision. The anticipation can reach a level of insanity I used to experience when I was a sports fan growing up in Cleveland, Ohio and followed the Browns. We would talk about the game all week, we would plan our game day rituals, and then replay the key points afterwards slapping high fives as our team was on their way to finally winning the Super Bowl. But, what happened when reality did not match our starry dreams? When Ernest Byner fumbled in the last minute to lose the AFC Championship game—again? Or when the 2 ounce pour of "the best pinot noir in the world" was, well, good but I have had better at a tenth of the cost? The heartache, the feeling as if I have been duped, cuckolded, even. Disappointment was inevitable. It was unfair to the Browns to lay on them such unrealistic, high hopes of winning the Super Bowl. In the case of the wines we drank over the holidays, was it fair to expect them to realize the Platonic Ideal they have come to represent for their variety?

One of the forces that builds such expectation in wine is exclusivity. Price and scarcity—twin mistresses—make it incredibly difficult to ever experience some of these wines. We get down on bended knee before them when the opportunity presents itself. When we taste them, to not recognize them as the greatness they have come to represent and worth every penny reveals what Philistines we truly are. It is our fault, we simply do not "get it." Phooey. Some of these wines would fetch four figures in the auction market. Crazy. Absurd, even. To leave the top of my head fully intact—and not blown across the room—is theft. Even people with inelastic demand experience a sense of disappointment at opening a \$500 wine that is simply "fine." Heck, with a few of these bottles, even a "great" tasting wine would have a hard time meeting the high level of expectation driven by their exclusivity. And who is to blame? No one.

Wine pricing and availability, like any other consumer product, is mostly dictated by the laws of supply and demand. Producers can influence who gets their wine and at what price but sometimes the market

Continued on page 5



# THE 2012 VINTAGE: SPRING RELEASE

The 2012 vintage was the third cool growing season in a row. Unlike 2011 and 2010, however, the fall was dry and the grapes were able to mature without any concern of rot or mildew. A long, cool and dry growing season resulted in wines of profound depth and intensity with bright acidity and impeccable balance. In addition, we achieved average yields of 2 to 2.25 tons per acre (a record for us). The quality and quantity allowed us to really fine tune our cuvées and resulted in some of the best wines we have made.

We are releasing half of the 2012 wines on February 10th. If you missed the email with your Spring allocation, please head to [www.peayvineyards.com](http://www.peayvineyards.com). You can sign in to our Wine Shop with your user name and password to see what is available. If you do not know your password just click the button to have us send you a new one. We have staggered the release a little so everyone has at least a week or longer to purchase from the release and due to a more generous yield this vintage we should have plenty of wine for all.

We thank you for your interest and support of Peay wines!

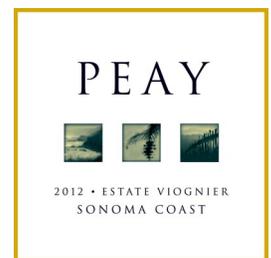
- Nick, Vanessa & Andy Peay

## 2012 *ESTATE* VIOGNIER, SONOMA COAST

150 CASES

With intentions of cornering the Viognier market, we doubled our acreage in 2008. We now farm 1.9 acres of Viognier and make a whopping 150 cases. Watch out Condrieu! The 2012 is a typical Peay Viognier. If you are new to our Viognier, please understand it is not at all like the vast majority of Viognier you have tasted, whether they were from the U.S. or France. This is a very cold site for Viognier so you will not find unctuous apricot and peach flavors, the alcohol is moderate, we do not age in new oak barrels, and there is no bitter aftertaste.

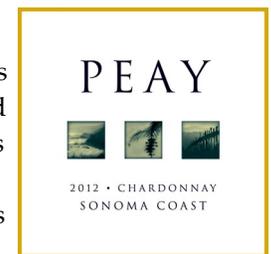
On the nose the 2012 Peay Viognier emphasizes herbal notes of lemon thyme and bay leaf with accents of ginger. The presence on the palate is quite focused and direct. The lemony notes are supported by a little toasty brioche and almond biscotti flavors from sur lies aging. The finish is brisk and quite long with lingering narcissus aromas. We recommend aging our Viognier for a year to allow elements to coalesce and to drink before 2017.



## 2012 *SONOMA COAST* CHARDONNAY, SONOMA COAST

500 CASES

The 2012 *Sonoma Coast* Chardonnay is a blend of barrels from our estate vineyard in the Annapolis region of the West Sonoma Coast, the nearby Campbell vineyard, and the Searby vineyard located in the southern portion of the West Sonoma Coast near the town of Occidental. The cool vintage is captured in a nose filled with melon, green almond, and lime oil aromas. On the palate, mandarin orange, anise and stony, mineral notes linger on the finish. The mouth has medium weight and, as is typical with Peay Chardonnays, is quite focused and delineated. The 2012 *Sonoma Coast* has a little more complexity, roundness and depth of flavor than the delicious 2011. It is a well-balanced, cool climate Chardonnay that should reach optimal drinking sometime between 2016 to 2020.



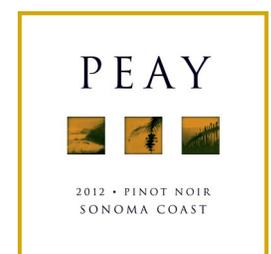
## 2012 *SONOMA COAST* PINOT NOIR, SONOMA COAST

1350 CASES

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

In the superb 2012 vintage this wine has a level of depth, age-ability and complexity that is quite surprising. Black tea and dried leaf aromas frame a tart strawberry rhubarb nose. The palate shows more youthful characteristics adding primary aromas of black cherry and brown spices.

The palate has medium weight and breadth with moderate alcohol and quite good acidity. The fine, silky tannins provide structure for a very long finish. It can be enjoyed now though waiting until 2015 will allow the flavors to temper their exuberance and coalesce. It should drink well for at least a decade (or more) after release.



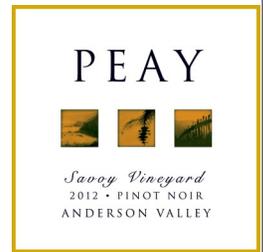
## THE 2012 VINTAGE: SPRING RELEASE

2012 SAVOY VINEYARD PINOT NOIR, ANDERSON VALLEY

425 CASES

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

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

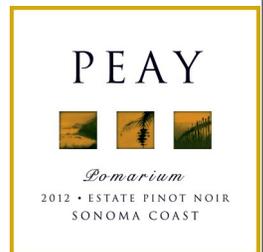


2012 POMARIUM ESTATE PINOT NOIR, SONOMA COAST

650 CASES

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

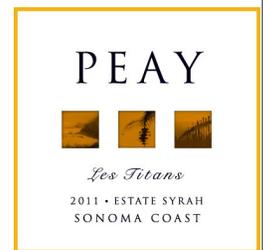
The 2012 hints at a little of the high-toned fraises des bois character of the 2005 and 2006 *Pomarium* but has the dried blood and herbal/earthy notes of the recent 3 vintages. The nose combines blood orange and wild strawberry notes with porcini powder and anise accents. Rose notes lift the bouquet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



2011 LES TITANS ESTATE SYRAH, SONOMA COAST

180 CASES

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



Les Titans: one of two giant old growth Redwoods overlooking the Syrah blocks

Hey! Where are the 2012 Estate Chardonnay, Roussanne, Scallop Shelf Pinot noir, Ama Pinot noir, and La Bruma Syrah?!!!

They are fall releases and will be available in August.





## “CECI, N’EST PAS UN VIN” - VANESSA WONG, WINEMAKER

A couple of years ago, I took my son Julian to see a performance at the Luther Burbank-Wells Fargo Center for the Arts in Santa Rosa located right here in Sonoma County. Our seats were on the balcony section so we headed toward the stairway that led up to the upper seating area. Taking the first step I glanced up toward the stairway landing whereupon I saw on the high white wall, artwork consisting of intricate figures made of wire. My gaze panned across the width of the wall where rushing, dancing clusters of human forms spanned across like chattering, gesturing tumbleweeds. The lines of the dark wire and their shadows almost seemed to tremble in the thrum of the crowds making their way through the theater hall. This vision had me stopped in my tracks. Julian cried out, “Mom! C’mon, what are you looking at?” I answered, “This looks like my friend, Pam’s, work or, if it isn’t, someone whose art looks a lot like hers.” I approached the wall and peered at the small placard that read: “*Finding Common Ground*” Pamela Merory Dernham. “It is Pam’s!” I exclaimed. “Do you remember my friend Pam?” I asked Julian. The man next to me turned to me and asked, “You know the artist?” I smiled with a feeling of astonishment and delight, “I do and I recognized her work”.

I chuckled to myself because Pam and I had just had a philosophical debate about what art is. Not a sweeping intellectual discussion about the nature of art or its role in human society but whether winemaking is an art and whether a winemaker can be considered an artist or not. I proposed that as a winemaker I did not consider myself an artist but, rather, an artisan and that winemaking was my craft. I acknowledged that to make wine and to make it well is a skilled practice in which knowledge and expertise is valuable and that sensitivity and attention to detail and nuance of the medium, in this case grapes, is vital but it wasn’t like creating some kind of masterpiece—it is just a kind of food after all. “Oh, puh-leez, Vanessa” Pam retorted. “You are not some pickle dude in Williamsburg! And we are not talking about food, we’re talking about wine. Not just any old wine, but your wine!” Pam vehemently disagreed with me and insisted that I was an artist. I found this attitude curious coming from a “real” artist. I was not convinced.

I argued that although the wine I make from the grapes we farm on our estate vineyard out on the Sonoma Coast had a certain character it wasn’t like in the way you could easily recognize the vivid colors and energetic brushstrokes of a van Gogh or identify the opening notes of Beethoven’s Fifth Symphony. “I can name that tune, Tom, in four notes.” Pam countered, “You mean to tell me that one wouldn’t be able to recognize your wine among other wines?” “No!” I blurted and then acquiesced, “uh, okay, well, maybe...” This was an interesting question. I could probably pick out a wine from our vineyard from a reasonable number of other wines but I have trained my palate to have this ability and I know my wines better than just about anybody else. Certainly, I feel that the wines evoke the location in which they are grown, that is to say, they express the terroir of the true West Sonoma Coast and that is a characteristic that many people who know and enjoy wine are able to discern.

But is the pursuit of terroir an artistic expression? It’s not like I am trying to convey some emotion, symbolism, or reality through the wines like the way an artist does in her art. In my mind’s eye, I picture the desolate view of the diner in Edward Hopper’s *Nighthawks* or the quiet reverence of Maya Lin’s Vietnam memorial. “I can’t communicate feelings like angst or depression through wine,” I put forward. “Oh, I’ve been depressed by wine when it was bad,” Pam snorted, “and expensive to boot.” “Yeah but it wasn’t the intention of the winemaker to make you feel that way. Gosh, quite the contrary, I imagine!” I exclaimed. “I know, I know. I’m just kidding,” she replied, “but your wines do convey an idea, a process even.” “What do you mean?” I asked, not completely persuaded.

It is true that I do endeavor to convey this sense of place in the wine. This idea that despite the vintage and the winemaking practices (or perhaps because of them) the wines show that the grapes were from our little corner of the Sonoma Coast and not from Napa, nor from the Russian River, Santa Barbara nor Burgundy. My job is to usher these grapes into wine with this notion. Some vintages it is more difficult to find ways to convey this expression because we are just trying to make the best with what little yield Mother Nature gives us that year. Yet, with a vintage like 2012, we had a wonderful yield with such amazing quality that I was blessed with a full palette of wines, all of high caliber, and was really able to pursue the expression of the vineyard to the fullest.

**Continued on next page**



## "CECI, N'EST PAS UN VIN" ...CONTINUED

Even with these insights, however, I still had the thought that there was no way a wine could evoke the despair and suffering in Picasso's Guernica, the passionate romance in Elizabeth Barrett Browning's love sonnets, the joyous elation in Handel's Hallelujah chorus, or the sorrow in Elgar's cello concerto. "Well, I don't feel like an artist," I sighed. "What is an artist supposed to feel like?" Pam quipped, "kind of fleshy, kind of bony, has a brain and a heart...ergo, a human." "Ha-ha very funny," I stated flatly. "Seriously, why do you do what you do?" she asked.

What an existentialist question to answer! Why *do* I do what I do? For me making wine is like capturing the journey of a vineyard and its grapes through a season of weather and farming by coordinating a great collaboration of many people's work and efforts into a tangible form that is set on a family's dinner table for them to gather around and enjoy in the same way I get pleasure from it. I want to share the place where the grapes are from, the wine's personal history and how it came to be, and have people join in that journey with me. "Sounds like you're an artist, babe!" Pam proclaimed, evidently not wanting any more argument from me. Resigned, I puffed an exhale of mild exasperation. She's not only artistic but tenacious, too; must be a trait of an artist. I did not concede the debate at that time but I knew the moment when I saw her art on the wall at the theater that we indeed were "Finding Common Ground".

*Art is not, as the metaphysicians say, the manifestation of some mysterious idea of beauty or God; it is not, as the aesthetical physiologists say, a game in which man lets off his excess of stored-up energy; it is not the expression of man's emotions by external signs; it is not the production of pleasing objects; and, above all, it is not pleasure; but it is a means of union among men, joining them together in the same feelings, and indispensable for the life and progress toward well-being of individuals and of humanity.*

- Leo Tolstoy, in his essay "What Is Art?"



## FRONT PAGE...CONTINUED

undermines their best intentions. One of my favorite Rhône producers, J.L. Chave, used to keep their wholesale price near their regional competitive set until they discovered many in the secondary market were doubling their wholesale price leaving the retail price way above their intended level. The producer was largely responsible for creating one of the greatest wineries in the world, shouldn't they see the profit? So, Chave upped their prices to a level where they captured the margin and the market demonstrated it was willing to pay. The result? Chave wines have become even more expensive. The expectation of greatness is extremely high every time a cork is pulled. Sometimes they are "worth it", but not as often as when they were 2/3rds the price.

This brings me to my conclusion. As consumers, pricing is to some extent largely out of our hands. When a wine gets priced out of our personal sense of value, well, we respond with our feet and look elsewhere. Buying it would attach too great an expectation premium to the wine that it cannot reliably meet. And here is where I believe the West Sonoma Coast, and more specifically, Peay wines step in. The value offered by these wines compared to their peers from the rest of the world is high. The price of most of these wines would not be considered inexpensive, but for what they deliver they are priced at a huge discount to many wines that have been hyped and whose prices have risen astronomically (as an example, think of Burgundy as a whole region). As a young winery from a new region, the secondary market has not pushed Peay prices into the stratosphere and we do not plan to head in that direction. We would rather provide superior value directly to our consumers and continue to attract disillusioned consumers looking for greatness. Go Browns.

- Andy Peay



# UPCOMING DINNERS & EVENTS

Calliope Restaurant Peay Wine Dinner	2/5	NY, NY	212.260.8484
Dallas Wine Dinner—TBD	2/25	Dallas, TX	To be announced via email
Houston Country Club Peay Wine Dinner	2/26	Houston, TX	Members only
Trinity Peay Wine Dinner	2/27	Houston, TX	713.527.9090
World of Pinot Noir—Saturday Grand Tasting	3/1	Santa Barbara	www.worldofpinotnoir.com
Satterfield's Peay Wine Dinner	3/5	Birmingham, AL	205.969.9690
Charleston Food & Wine Festival	3/7-9	Charleston, SC	www.charlestonwineandfood.com
In Pursuit of Balance Tasting—SF	3/10	San Francisco, CA	www.inpursuitofbalance.com
Sisters & Brothers: Peay Dinner at Spinster Sisters	3/20	Santa Rosa, CA	707.528.7100
Palmetto Bluff Peay Wine Dinner	3/23	Palmetto Bluff, SC	www.palmettobluffresort.com
Palmetto Bluff Peay Cruise & Tasting	3/24	Palmetto Bluff, SC	www.palmettobluffresort.com
B. Tillman Peay Wine Dinner	3/25	Savannah, GA	800.291.2973
High Museum Wine Gala Weekend	3/26-29	Atlanta, GA	www.atlanta-wineauction.org
WSCV's West of West Wine Festival: Chicago	4/9	Chicago, IL	www.citywinery.com/chicago
North Pond Peay Wine Dinner	4/10	Chicago, IL	773.477.5845
A.O.C. Peay Wine Dinner	4/23	Los Angeles, CA	Details to be announced via email
Peay Spring Open House	5/3	Cloverdale, CA	RSVP: andy@peayvineyards.com
Room 39 Peay Wine Dinner	5/7	Kansas City, MO	816.753.3939
Shuttle Cork Auction Peay Dinner	5/8	Kansas City, MO	Details to be announced via email
Jardinière Peay Wine Dinner	5/15	San Francisco, CA	415.861.5555
Ferry Plaza Wine Merchant: Spring Release Tasting	5/21	San Francisco, CA	No reservations necessary. 4:30 to 7:30 pm
Frances Peay Wine Dinner	7/14	San Francisco, CA	Details to be announced via email
Sun Valley Center for the Arts Wine Auction	7/17-20	Sun Valley, ID	www.sunvalleycenter.org/wineauction
WSCV's West of West Wine Festival: Sebastopol	8/1-3	Sebastopol, CA	Tickets on sale in February.



Syrah rolling off the sorting tables

## ADIOS ASSISTANT WINEMAKER ABBY WATT! YOU WILL BE MISSED

It is with great sadness that we bid farewell to assistant winemaker Abby Watt. Abby was a burst of good-day mate. We grew to rely on her strong work ethic, intelligence, and much-needed younger generation enthusiasm. I even caught Nick listening to some of her "infernal noise" on the stereo weeks after she had departed. Alas, Abby's work Visa ran out and she has gone to the land down under for a stint at our friend PJ's winery.

But, this harvest Orion LeGuyonne joined us as one of our crack harvest interns and stayed on to work in the cellar. Orion spent time in Oregon and Washington before deciding he should come to the Sonoma Coast to learn about Pinot noir. Bearing one of the all-time great hockey names, Monsieur LeGuyonne has proven that he will ably fill Abby's gumboots. Welcome to Peay Vineyards, Orion!



## THE SOUTHERN FOODWAYS ALLIANCE'S TASTE OF THE SOUTH AT BLACKBERRY FARM

Eight years ago, Peay Vineyards was lucky enough to be invited to Blackberry Farm, an enchantingly beautiful Relais and Chateaux resort nestled in Tennessee's Smoky Mountains, for a Vintner's weekend. The personal hospitality at Blackberry Farm was such a warm embrace that my wife, Ami, and I could not fathom leaving. Early on Sunday morning, on our way to the airport, we stopped in at Allen Benton's glorious church of bacon and ham. Something was afoot down here. Passionate people were reviving, distilling, and exalting food and hospitality by dint of hard work and vision. I knew I needed to further explore the food and food culture of the South.

Over the next few years, I found reasons to visit Charleston, Birmingham, and Atlanta many times. I was impressed with the "foreign" ingredients abundant in Southern recipes. Whether it was rustling sorghum in Tennessee with Sean Brock or cooking heritage grains resurrected by Anson Mills with Steven Satterfield, standard dishes were made "exotic" and distinctive through the inclusion of Southern vegetables, grains and fish. Traditional preparations and recipes were featured at all levels of dining. And at the helm, there appeared to be a good-natured, soft-spoken sense of excitement among the chefs leading the Southern food movement: the tasteful gentleman, Frank Stitt; the passionate food anthropologist, Sean Brock; the soft-spoken intensity of Steven Satterfield; the no-bones, sweetness of Ashley Christensen. The list goes on.

Last month, we were invited back to Blackberry Farm to be the guest vintner for the 10th annual Taste of the South weekend in support of the Southern Foodways Alliance. The SFA is a collection of farmers, artisans, chefs, and enthusiasts working to revive and promote Southern food culture. It was an exceptional weekend. The easy-going yet excited camaraderie of the attendees and featured guests was palpable. They knew they were at the vanguard of something special.

I have included below one of the dishes from Blackberry Farm's new cookbook that captures the essence of their James Beard award-winning chef, Joseph Lenn's, cuisine. Rabbit may not be the easiest protein to find, depending on where you live, but when made properly—and wrapped in prosciutto—delivers all of the moist and rich flavors you hope to find in chicken (and often do not). Oh, and Blackberry Farm has generously offered a "buy one, get one" complimentary event tuition (based on availability) for friends of Peay Vineyards for the following Spring events: Hospice du Rhone (March 2-5), California Spring (March 23-26), Tennessee: West Comes East (April 13-16), or Balanced Life and Body (May 4-7). I highly recommend you see what the fuss is all about. You can call them at 865-273-8597 to secure your seats.

### HAM-WRAPPED RABBIT LOIN WITH CARROT PURÉE

**Makes 6 servings**

#### Carrot Purée

- 1 Tbs grapeseed oil
- 1/4 cup chopped sweet onion
- 2 medium carrots, sliced crosswise into paper thin discs
- 1 tsp Kosher salt
- 1 cup fresh carrot juice

#### Rabbit

- 18 paper thin slices of prosciutto
- 6 rabbit loins with belly flaps attached (5 oz each)
- 1 1/2 tsps Kosher salt
- 3/4 tsp ground black pepper
- 1 1/2 tsps finely chopped fresh thyme
- 1-3 Tbs grapeseed oil
- 3 Tbs unsalted butter
- 3 3-inch fresh thyme sprigs
- 3 cloves of garlic, crushed

1. To prepare the purée, heat oil in a large skillet over high heat. Add the onion and stir until softened, about 5 minutes. Add carrots, stir to coat. Add the salt and 1 cup of water and cook until the carrots are very tender and the pan is almost dry. With the blender at medium speed, add the carrots and carrot juice. Mix until puréed. Set aside.
2. To prepare the ham for wrapping, lay out a 12 x 12 inch piece of parchment paper. Lay one slice of the prosciutto vertically on the far left. Lay another piece next to it, slightly overlapping the first. Lay a third in the same manner. Next, lay a piece perpendicular and at the bottom on top of the three vertical slices. Lay a 5th piece above it and slightly overlapping. Do the same with the third. You now have a 9 or 10 inch square of ham with no holes for wrapping the rabbit loins. Repeat 2 more times so you have 3 squares.
3. To prepare the rabbit, lay the loins skin side up. Using the textured side of a meat mallet pound the flaps on both sides—do not pound the loin. Lay one loin on a work surface with the loin nearest you and the flap above. Lay a second one on top and nestle the loins. Season the top loin with salt and pepper and thyme. Roll loin in a tight cylinder so the belly flaps wrap around the loin roll. Repeat so you have 3 double stacked loins. Flip one of the ham squares onto a cutting board so the horizontal slices are face up. Lay a loin roll at the bottom and roll up. Repeat for all three loin rolls.
4. Preheat the oven to 300° F. Lay a rack on a baking sheet. In an oven-proof skillet (cast iron is best), heat oil at medium-high heat and brown a loin roll on all sides. Add butter, thyme and garlic and when melted pour over the loin on all sides. Place loin on the rack, repeat. Put all three loins in pan and roast in oven for 30 minutes until the internal temperature reaches 140°. Let rest for 5 minutes, slice into 1 inch discs. Scoop the reheated carrot purée on each plate, lay the rabbit slices on top. Serve with spinach, collards, etc.



## GROUP 3 ALLOCATIONS

**TO ORDER:** You can **order online** at our Wine Shop located at [www.peayvineyards.com](http://www.peayvineyards.com). Please use the account information you received when joining the mailing list. Your **account information was also sent to you via email** within the past week when the release was announced. If you **cannot find your user name and password**, your user name is the email address you gave when you signed up. Please click on the lost password button at the Wine Shop to be assigned a new password that you can change once in your account. **You can also fax** orders to 707-894-8723 using the form below. **Please do not send an order by email** as there is only one person, me, to handle all of the incoming orders. **If you would like more than your allocation**, please put your request in the wish list online or email me at [andy@peayvineyards.com](mailto:andy@peayvineyards.com) and I will adjust your order, if I am able.

SPRING RELEASE WINES	MAXIMUM ALLOCATION	BOTTLES ORDERED	PRICE	TOTAL	WISH LIST
2012 <i>ESTATE</i> VIOGNIER	4		\$44		
2012 <i>SONOMA COAST</i> CHARDONNAY	6		\$42		
2012 <i>SONOMA COAST</i> PINOT NOIR	12		\$42		
2012 <i>POMARIUM ESTATE</i> PINOT NOIR	6		\$56		
2012 <i>POMARIUM ESTATE</i> PINOT NOIR — MAGNUM	1		\$120		
2012 <i>SAVOY</i> PINOT NOIR	6		\$54		
2011 <i>LES TITANS ESTATE</i> SYRAH	3		\$50		
2011 <i>LES TITANS ESTATE</i> SYRAH—MAGNUM	1		\$110		

### CREDIT CARD

NAME: \_\_\_\_\_ CC#: \_\_\_\_\_  
 EXP. \_\_\_\_\_ SIGNATURE: \_\_\_\_\_

### BILLING ADDRESS

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

Sub-total		
Sales Tax		
Shipping		
Total		

**SHIPPING:** We use a **superb third party shipping fulfillment company**—Wineshipping. They are the largest, highest quality, most affordable shipper focused exclusively on direct wine shipping. If ordering online, rates will auto-fill during the process. If ordering by fax, please indicate what method you would like below and we will calculate shipping. There are 2 methods of shipping: UPS Ground and UPS 2 day air. All Ground orders to the east coast ship via Wineshipping's **refrigerated trucks to 5 temperature controlled warehouses located in New York, Dallas, Florida, Chicago and Atlanta**. UPS Ground picks up from these warehouses and delivers to your door within 1-2 days. The rates for this service are less than UPS Ground from California and much more sound for the wine. The only catch is we must determine at least one week in advance if we will ship your order across country to you in Wineshipping's trucks. For this reason, we attempt to be as conservative as we can be about shipping temperatures and will not ship unless forecasted temperatures are between 35 and 73 degrees. We will **start shipping orders as early as Mid-February and will continue through late Spring depending on where you live**. We will have an **Open House** at the winery in Cloverdale on **May 3rd**. If you would like to come sample current release and library wines and eat delicious wood-fired pizza from Pangea's mobile oven, join in. If you would like to come and pick up your order that day, **select pick up at winery** when ordering. **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 Open House.

UPS GROUND \_\_\_\_\_ UPS 2 DAY AIR \_\_\_\_\_

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

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

