

# PEAY VINEYARDS

## 2004 *LA BRUMA* ESTATE SYRAH, SONOMA COAST

### WINEMAKER VANESSA WONG'S TASTING NOTES

Our Estate vineyard is one of the coldest vineyards in California growing Syrah. In 2004, two unique expressions of cool climate Syrah led me to create separate Estate blends. The 2004 *La Bruma* Estate Syrah captures the floral notes and classic fruit driven aromas that were the hallmark of the 2003 Estate Syrah. Both 2004 blends share the Estrella, 174 and UCD1 clones as their base though *La Bruma* also includes a few barrels from our new planting of clone 470.

*La Bruma* ("the mist or fog") plays tribute to the role fog plays in producing our unique microclimate in the northernmost corner of the Sonoma Coast and its influence on our Syrah. The nose of the 2004 *La Bruma* is dramatic. Bright aromas of violets, lavender, and black cherry coalesce around a firm and focused core of new leather and spice. The nose carries through on the palate with a burst of red and black fruits highlighted by already well-integrated brown spice aromas from time spent in barrel. The mid palate reveals a touch of the black pepper and leather common to cooler climate Syrah. The tannins on the finish are soft and the finish is very long with just the right amount of acidity to ensure a long life and a complementary role with food. *La Bruma* is for those who seek the classic expressions of Syrah. Although *La Bruma* is approachable in its youth, the wine will gain further complexity and the various elements will integrate with more time in the bottle. If you try one now, decant for one hour and hold the rest for 3-7 years.

Clones:	Clones 470, 174, UCD1, and Estrella (Chapoutier) selection
Processing:	Sorted and destemmed into 1 and 3 ton open top fermenters. A four day cold soak was followed by a 14-to-21 day whole berry fermentation. At all times, we employ gentle processing and bottle unfinned and unfiltered
Aging:	27% new Remond, Cadus and François Frères French oak barrels for 16 months
Production:	320 cases

### PEAY VINEYARDS/THE SONOMA COAST

Peay Vineyards is located in the northwestern corner of the "true" Sonoma Coast approximately 4 miles from the Pacific Ocean near Sea Ranch. The vineyard sits high on a south facing hilltop formed by the Wheatfield Fork of the Gualala River. The soil type is Ohlson formation. This 10 million year old sediment formation is comprised of fine, silty sand and 20-30% clay in the sub soils. The nutrient poor soil is very low vigor. Our climate is warm/mild during the day and cool/cold at night with average temperatures in the mid 70s. The vines sit at 900 feet often enveloped by the coastal fog in the morning that shoots up the canyon from the ocean. Every afternoon a cool coastal breeze blows in and keeps temperatures moderate. These factors account for our long growing season that can lead to greater development of phenological components of ripeness, fruit complexity and expression of terroir.

We planted the first 30 acres of our 48 acre vineyard in 1998 with the remaining planted in 2001 and 2002. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. 2001 was our first vintage. We sell fruit to a handful of premier wineries including Williams Selyem Winery. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael Winery.