

# PEAY VINEYARDS

## 2004 PINOT NOIR ESTATE, SONOMA COAST

### TASTING NOTES

In the 2004, the aromatic lift is intense and the fruit concentration deep, even more so than in the 2003 Estate Pinot noir. The nose is bright and feminine with cherry and cranberry notes highlighted by an Indian spice quality, perhaps, tamarind. The complexity of the nose continues to reveal itself with more time spent in the glass. The mouth feel is full with a cherry core accented by dried needles and brown spices, again with a hint of Indian spice, lead minerality, and a touch of sarsaparilla. It is not a syrupy or jammy style of Pinot noir. The acidity and relatively low alcohol (13.96%) keep the wine lively. There is elegance, balance, richness and pinosity without heaviness. Volume without weight, we like to say.

### WINEMAKING NOTES

Clones: 115 (29%), Pommard (29%), 667 (20%), 777 (12%), Swan (8%), Calera (2%)  
Harvest dates: August 28<sup>th</sup> to September 24<sup>th</sup>  
Processing: Destemmed and fermented, whole berry, into 1 and 3 ton open top fermenters. 4 day cold soak followed by 14 to 21 day fermentation  
Aging: 42% new François Frères, Remond, Ermitage, Damy, Cadus and Marsannay French oak barriques for 11 months  
Production: 575 cases

### PEAY VINEYARDS

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. Case production is extremely limited. 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.