

# PEAY VINEYARDS

## 2005 *LA BRUMA* ESTATE SYRAH, SONOMA COAST

### WINEMAKER VANESSA WONG'S TASTING NOTES

*La Bruma* ("the mist or fog") pays tribute to the role fog plays in producing our unique microclimate. The appearance of the 2005 *La Bruma* is vibrant red on the rim with a deep red/purple core. The nose is high-toned, revealing layers of aromas and dimensions, in turn; white pepper accenting a core of black cherry fruit is followed by lavender and cherry lozenges. As in 2004, the floral notes serve to lift the nose supported by brown spices. As the wine opens, a streak of iron comes to the fore. Exciting. The mouth is well-balanced with medium tannins that are soft and integrated. The flavors from the nose are confirmed on the palate with added aromas of new leather, cigar box, and increased blood, iron and boar flavors augmenting with further air. This has very good breed and will age tremendously well. Decant for 45 minutes to one hour.

Clones: Clones 470, UCD1, and Estrella (Chapoutier) selection  
Processing: Picked on November 1<sup>st</sup> and 2<sup>nd</sup>. Sorted and destemmed into 1 and 3 ton open top fermenters. A four day cold soak was followed by a 14-to-18 day whole berry fermentation. At all times, we employ gentle processing and bottle unfiltered and unfiltered  
Aging: 30% new Cadus, Damy and François Frères French oak barrels for 15 months  
Production: 460 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 and Failla wineries. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael Winery.