

PEAY VINEYARDS

2005 ESTATE VIOGNIER, SONOMA COAST

TASTING NOTES

The profile of the 2005 Estate Viognier shares characteristics of both the 2003 and the 2004 Peay Vineyard 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.

WINEMAKING NOTES

Clones:	Blend of Condrieu and Geneva clones
Harvest date:	October
Primary fermentation:	Whole cluster pressed with 100% indigenous yeast in 5 year old neutral French oak barriques
Secondary fermentation:	100% malolactic fermentation
Aging:	No new oak, aged sur lies for 14 months
Production:	50 cases

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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 Wilson Grove 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 temperatures rarely exceeding 90 degrees with average temperatures in the high seventies/low eighties. This accounts for our very long growing season and increased hang time leading to greater fruit complexity.

We planted the first 30 acres of our 48 acre vineyard in 1998. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. Case production is extremely limited. We sell, and will continue to sell, fruit to a handful of premier wineries including Williams Selyem. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael.