

PEAY VINEYARDS

2006 ESTATE ROUSSANNE/MARSANNE, SONOMA COAST

TASTING NOTES

Each year our Roussanne/Marsanne takes on greater elegance and focus as the vines age and we learn how to best farm the fruit. The 2006 Estate Roussanne/Marsanne has an intensity and verve that builds on the strength of the 2005 taking the blend to a new level. The nose opens with honeydew melon and almond supported by a metallic note that again speaks of its cool climate origin. The mouth feel is silky with medium weight and pitch perfect balance. The front of the palate warms with honeyed, orange sherbet notes followed by the peppery spice of matsutake mushrooms. There is an elegant richness that strikes the perfect balance between weight, acidity and fruit intensity. The Roussanne/Marsanne will evolve considerably in the bottle as you age it. If you decide to drink when young, please decant for a few minutes and serve at cellar temperature to capture its full charm and complexity.

WINEMAKING NOTES

Clones:	65% Roussanne, 35% Marsanne
Harvest dates:	October 26 th and 31 st
Primary fermentation:	Whole cluster pressed in 100% indigenous in 5 year old French oak barriques
Secondary fermentation:	100% malolactic fermentation
Aging:	No new oak, aged sur lies for 11 months
Production:	85 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 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 temperatures rarely exceeding ninety degrees with average temperatures in the high seventies/low eighties. The vines sit at 900 feet often enveloped by the coastal fog that shoots up the canyon from the ocean. This accounts for our long growing season and 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, and will continue to 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.