

PEAY VINEYARDS

2007 ESTATE ROUSSANNE/MARSANNE, SONOMA COAST

TASTING NOTES

Our 0.6 acres of Roussanne and Marsanne are the most trying vines we farm. They ripen very late in the season coming in with the last lots of Syrah sometime in late October or early November. They have tight clusters that may lead to burst berries and as a result can be susceptible to rot late in the season when the fog is heavy. Often we nurse them along by laying silver mylar in between the rows to reflect any available sun. There is a reason people do not grow these varieties in climates as cold as ours. BUT. Yes, there is the but. These conditions make wines with vitality and purity. That is the ne plus ultra for winemakers who make wines of place: Wine with life, purpose, identity.

The 2007 Roussanne/Marsanne exhibits a zesty citrus nose with honeycomb, melon and grilled bread aromas. The mouth has a very focused, precise cut with briny, oyster shell aromas layered by beeswax, daisy, almond and straw notes. It is quite flavorful with medium viscosity but is by no means heavy or pondering. The finish is clean and with a waxy aftertaste. The structure of the 2007 promises a long life. Hold for 3+ years and decant before serving.

WINEMAKING NOTES

Clones:	65% Roussanne, 35% Marsanne
Harvest dates:	October 15 th and 21 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:	110 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. 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 800 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**. 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.