

# PEAY VINEYARDS

## 2008 *LA BRUMA* ESTATE SYRAH, SONOMA COAST

### TASTING NOTES

*La Bruma* ("the mist or fog") pays tribute to the role fog plays in producing our unique microclimate. The 2008 La Bruma has the classic cool climate characteristics found in our Syrah. The style is more similar to the 2002 and 2005 vintages showing finesse over power.

The 2008 La Bruma Syrah radiates an electric purple hue. The nose is bright with fragrant notes of boysenberries, blackberries, graphite and violets. Really pretty. There is a touch of dark Mission fig underneath the top notes and a sweet bacon edge to the overall aroma. The mouth is elegant and medium-bodied. The bacon fat and berry notes are wrapped in smoky, lead pencil aromas. Without a decant, the palate is tight and compact. The tannins are persistent and silky but not firm or green. After a 45 minute decant a softer and broader mid-palate emerges. We suggest you age for at least 3-5+ years.

Clones:	Estrella (37%), 470 (26%), a suitcase selection that we call P <sup>2</sup> (22%) and 174 (15%).
Processing:	Blocks were picked separately during the last week of October and then 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 unfined and unfiltered
Aging:	26% new Cadus, Damy and François Frères French oak barrels for 15 months
Alcohol:	13.4%
Production:	314 cases

### PEAY VINEYARDS

We farm our vines on a ridge on the northern Sonoma Coast 4 miles from the chilly Pacific Ocean. A cool afternoon ocean wind, our placement in the coastal inversion layer and our ancient marine soils allow us to produce wines of elegance, intensity and focus.

Peay Vineyards is a family-run business started 1996. We planted the first 30 acres of our 54 acre vineyard in 1998 with the remaining planted in 2001 and 2008. We grow and produce Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne. 2002 was our first vintage. Our winemaker and – Nick Peay, the grape grower's wife - is Vanessa Wong, formerly winemaker at Peter Michael Winery. We sell fruit to a handful of premier wineries including Williams Selyem and Failla Wineries.