

PEAY VINEYARDS

2008 ESTATE VIOGNIER, SONOMA COAST

TASTING NOTES

The 2008 Estate Viognier is a beauty and a typical expression of Viognier from our vineyard. It is made in neutral barrels to preserve freshness and true Viognier expression and goes 100% through malolactic fermentation to soften the very crisp acidity. We strive to make balanced, elegant Viognier. This is not a peach or fruit cocktail style of Viognier and should not be seen as trying to emulate that example.

The nose has a pleasing note of candied ginger as in a ginger snap cookie with limestone, lime oil and kiwi notes providing lift. The mouth feel is medium in weight with a bright mid-palate highlighting clearly delineated flavors of white peach, limestone and minerals. The acidity is crisp and clean with a persistent finish that lingers. This will be excellent at the table as well as an aperitif. We recommend aging the wine for a few months to allow the wine to mature out of its vibrant youthfulness. We have learned that our Viognier can age for at least 4 years without losing its freshness so if you are curious to taste an older Viognier, this has the necessary structure to sate your curiosity.

WINEMAKING NOTES

Clones:	Blend of Condrieu and Geneva clones
Harvest date:	September 26 th
Primary fermentation:	Whole cluster pressed with 100% indigenous yeast in neutral French oak barriques
Secondary fermentation:	100% malolactic fermentation
Aging:	0% new oak, aged sur lies for 11 months
Production:	60 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.