

Peay Vineyards

2009 Ama Estate Pinot noir, Sonoma Coast

In the Kashaya Pomo language, *ama* means our place, our land. Ama is the knoll Nick and I very fortunately stumbled across in 1996. By U.S. law, it immediately became our land protected by property rights at the base of our Constitution. In reality, over the years it is slowly becoming part of us and we a part of its recent history. Long before Nick and I planted the knoll, the Kashaya Pomo people lived along the Pacific Coast and thrived on this piece of land. To Native American peoples, land is neither a possession nor a right. We take from the land only what we need and respect the bounty it provides that supports us. It is a relationship built on an understanding that we are only a small part of our greater ecosystem. As such, we should consider not only our impact on the world around us today but also in the seven generations to come. This makes for good stewardship and good winemaking. Respect for our land and a desire for our land to speak in our wines drives everything we do in the vineyard and the winery. In 2009, we felt that the blocks of Pinot noir planted in 2001 and 2002 had matured and the cuveé made from them had a singular voice and identity that deserved a name. It is one of the unique voices of Pinot noir from our land and we are proud to share it with you

Tasting Notes

The nose of the 2009 *Ama Estate* Pinot noir is quite seductive with dark, brandied cherry notes framed by brown spices including cinnamon, nutmeg and clove. These are not simply overt oak influenced notes but part of the spiciness of the clones that make up this cuveé. The fruit aromas on the palate are held together by brass and dried blood flavors and a lead or graphite (mineral) quality that gives the wine ballast. The mid-palate texture is broad and silky with excellent power and concentration brought into focus by notable acidity on the finish. As it is our inaugural vintage we wanted to be sure to price this wine so you would be willing to give it a try; we by no means, however, are sure it is inferior to our other estate cuveés and are interested to hear what you think. Drink now with a decant or hold for 3-10+ years.

Winemaking Notes

Clones:	“Suitcase” (48%), 828 (45%), 115 (5%), 777 (2%)
Harvest dates:	September 26 th – October 12 th
Aging:	11 months in 38% new François Frères, Mercurey, ermitage, and Damy French oak barriques. Bottled unfinned and unfiltered.
Alcohol:	14.1%
Production:	675 cases

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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 that we started from scratch in 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.