

Peay Vineyards

2009 Estate Chardonnay, Sonoma Coast

Tasting Notes

We drink a lot of Chardonnay. In our mind, great Chardonnay has a quality we call intensity. It is that bright beam of flavor in the mid-palate that cuts through food and bodes well for a long life for that wine. In most vintages, the *Estate* Chardonnay has a mineral and citrus character that makes our Chardonnay unique among the vast sea of Chardonnays available. The 2009 *Estate* Chardonnay combines that character with the intensity we seek.

The nose shows youthful pear and lemon/vanilla custard notes. With time the robustness of flavors will become part of the vibrant and powerful wet slate, citrus and lead pencil flavored mid-palate. The finish is brisk and persistent with superb acidity and cut. The *Estate* Chardonnay will provide pleasure now especially if you prefer power and richness but will age for at least 10 years hitting its peak perhaps in 7-8 years.

Winemaking Notes

Clones:	Hyde (41%), Dijon 76 (24%), Dijon 95 (18%), and Robert Young (17%)
Harvest dates:	September 29 th - October 11 th
Primary fermentation:	Whole cluster pressed, 100% indigenous yeast
Secondary fermentation:	100% malolactic fermentation
Aging:	Aged sur lies in 52% new François Frères, Damy, Remond, Cadus and Mercurey new French oak barriques for 11 months. Bottled unfiltered and unfiltered.
Production:	545 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.