

Peay Vineyards

2009 Scallop Shelf Estate Pinot noir, Sonoma Coast

Twenty million of years ago the San Andreas Fault was formed when the Pacific Plate was subducted by the North American Plate. This formed the coastal ridges found along the Pacific Coast. Three million years ago a former inland sea was uplifted in the northern portion of the Sonoma Coast near the town of Annapolis and placed marine soils on various ridge tops made of Franciscan complex soils. We farm our vines in these marine deposits at 700 feet elevation above a river gorge. While preparing the vineyard, we found scallop and nautilus fossils in our soils, hence the name, Scallop Shelf.

The 2009 vintage was just about perfect. The growing conditions were ideal and led to wines that are open and approachable though built for long term aging, if desired.

Tasting Notes

The nose on the 2009 *Scallop Shelf Estate* Pinot noir opens with a bright, hi-toned bouquet resplendent with floral and light red fruit aromas. As the wine opens up, underneath the initial impression is a deeper core of Rainier cherries and brass notes framed by intoxicating brown spices. The 2009 offers the black tea, orange rind, jasmine, cranberry and lingonberry notes found in previous vintages of the *Scallop Shelf*. It is a little more delicate and light on its feet than the 2008 or 2006 with a superb balance of tannins, acidity and fruit and has an ethereal quality—volume without heaviness in the mid-palate— that further beguiles and is quite persistent on the finish. Undoubtedly, a feminine expression of Pinot noir; elegant, floral, balanced and subtle.

Winemaking Notes

Clones: Pommard (33%), 777 (21%), 115 (33%), Swan (5%), Mt. Eden (5%)
Harvest dates: September 26th – October 13th
Aging: 16 months in 39% new Mercurey, ermitage, Meyrieux, Damy, François Frères, Cadus, Cavin French oak barriques. Bottled unfiltered and unfiltered.
Alcohol: 13.7%
Production: 850 cases