

# PEAY VINEYARDS

## KEY FACTS

- Peay Vineyards is a first-generation family winery. Husband and wife, Nick Peay & Vanessa Wong, grow and make the wine and brother, Andy Peay, and his wife Ami, sell the wine and run the business.
- All wines are made from grapes grown on our 53-acre estate vineyard located above a river gorge in the far northwestern corner of the Sonoma Coast, 4 miles from the Pacific Ocean at Sea Ranch. We sit in the chilly inversion layer with fog and wind from the Ocean maintaining cool temperatures with plenty of sunlight.
- We grow:
  - 35 acres of Pinot noir and make 3 estate wines: Scallop Shelf, Pomarium, and The Estate
  - 8 acres of Syrah and make 2 estate wines: La Bruma and Les Titans
  - 7 acres of Chardonnay and make 1 Chardonnay, The Estate
  - 1.8 acres of Viognier and make 1 Viognier, The Estate
  - 0.4 acres of Roussanne and 0.2 acres of Marsanne and make an Estate blend
- Winemaker Vanessa Wong left her position as winemaker at Peter Michael Winery in 2001 to launch Peay Vineyards. Formerly she worked at Château Lafite-Rothschild, Domaine Jean Gros and Hirsch Winery.
- We sell fruit to 2 wineries: Williams Selyem and Failla Winery.
- Nick, a UC Davis-trained and veteran Santa Cruz mountains winemaker, is the vineyard manager and works side-by-side with our full-time crew of 8 workers.
- We farm organically and maintain our licenses for fish friendly farming and integrated pest management. The health of our vineyard dictates these approaches to farming and making wine. We also run on bio-diesel at the vineyard and solar power at both the vineyard and winery. Why not?
- The vineyard and winery are not a family heritage; they are the result of our combined 45 years working in the wine industry. We started it from scratch and have dedicated our lives to it. Wine is our work and our passion.