

PEAY VINEYARDS

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 what is now the Sonoma 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 Peay 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 cuvéé 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 excited to share it with you.

2012 AMA ESTATE PINOT NOIR, SONOMA COAST

This wine has really come into its own over the past 3 vintages. It is not as masculine and earthy as *Pomarium* and not as floral and aromatic as *Scallop Shelf*. It has depth, seriousness and a very seductive inner core that I feel may be the key signature to this wine. The nose is profound with dark cherry and Luxardo cherry notes (never had a Luxardo brand cherry? Buy some now, they will forever change your mind about maraschino cherries). The fruit core is framed by accents of sandalwood that creates a sexy, mens’ club smell, somewhere that George Clooney might sit to read the papers. The palate confirms the nose with a full-bodied presence and potential for ageing. There is a distinct mineral component to the wine, a lead or metallic edge, buttressing the fruit. *Ama* finishes cleanly with bright acidity and a very long finish. I recommend trying a bottle in 2015 and aging to suit until at least 2025.

Clones:	Pisoni clone (48%), 828 (45%), 115 (5%), 777 (2%)
Harvest dates:	October 2 nd - 12 th
Aging:	11 months in 30% new François Frères, Mercurey, ermitage, and Damy French oak barriques. Bottled unfinned and unfiltered.
Alcohol:	13.7%
Production:	500 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 started 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.