

PEAY VINEYARDS

The 2012 vintage was the third cool growing season in a row. Unlike 2011 and 2010 vintages, however, the fall was dry and the grapes were able to mature without any concern of rot or mildew. A long, cool and dry growing season resulted in wines of profound depth, structure and intensity with bright acidity and impeccable balance. They will give pleasure on release but will really reach their highest level with some age. In addition, in 2012 we achieved average yields of 2 to 2.25 tons per acre (a record for us). The quality and quantity allowed us to fine tune our cuvées and resulted in some of the best wines we have made.

2012 SCALLOP SHELF ESTATE PINOT NOIR, SONOMA COAST

For dinner last night we drank a 2005 red Burgundy from Anne Gros alongside the 2012 Scallop *Shelf* I had open from a customer visit. The similarities were striking. The warm 2005 vintage emphasized power in her wine as our cool and long season did in our 2012. Ten years old and we opened it too soon. The feminine qualities of the *Scallop Shelf* were not as pronounced—yet—as the primary character of the wine dominates. But the potential for this wine is immense. This is a *Scallop Shelf* to sock away in quantity to watch develop into something very special.

The nose has the typical bright jasmine and black tea aromas of the blend. The plum and anise notes are also evident. The mouth is fuller than the 2011 or 2010 with more compact fruit at this juncture in its life. There is a brass and fresh, rare steak quality on the palate that adds dimension to the fruit character. The acidity is bright and the finish quite long. I would hold this wine until 2019 and pull a bottle every year or so to see how it is developing.

Harvest dates: September 28th-October 9th

Oak: 100% French oak. 30% new. Five cooperages.

Clones: Pommard, 115, 777, Swan, Mt. Eden

Production: 700 cases