

PEAY VINEYARDS

2015 PEAY VINEYARDS ESTATE ROUSSANNE/MARSANNE, SONOMA COAST

Our 0.6 acres of Roussanne and Marsanne are the most trying vines we farm. They ripen very late in the season coming in with the last lots of Syrah sometime in early November. They have tight clusters that lead to burst berries and as a result can be susceptible to rot late in the season when the fog is heavy. Often we nurse them along by laying silver mylar in between the rows to reflect any available sun. There is a reason people do not grow these varieties in climates as cold as ours. But, these conditions make wines with vitality and purity. That is the ne plus ultra for winemakers who make wines of place: Wine with life, purpose, identity.

The 2015 Estate Roussanne/Marsanne is also one of the most harmonious Rhône blends we have made in years. The youthful nose highlights citrus and floral notes that pop on the fore-palate. As the wine moves down the tongue nutty and lanolin notes combine with beeswax, slate, and orange peel flavors on the very bright and crisp finish. There is a mineral component that reminds me of dry Chenin Blanc and the acidity is lively but not tactile as it has been in certain years. It is not a fat or heavy wine like some Roussanne on the market as the lack of new oak allows the varieties' characteristics to shine. This is a lovely wine to enjoy now but 2-3 years will result in a more unified expression and, if desired, the high acidity and low alcohol will allow the wine to hold up while oxidized funkiness emerges over the next 5-10 years.

Production: 70 cases
Blend: 66% Roussanne, 34% Marsanne
Winemaking: Native yeast fermentation in 100% neutral French oak barrels. 100% malolactic fermentation with lees stirring. Aged on lees for 11 months and bottled unfiltered and unfiltered.
Alcohol: 13.2%
TA/pH: 0.63/3.44

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We farm our vines at 600 feet elevation on a ridge in the northern West Sonoma Coast 4 miles from the chilly Pacific Ocean. A cool afternoon ocean wind, our placement in the coastal inversion layer produced by the Pacific Ocean, and our ancient marine soils allow us to produce wines of elegance, intensity and focus.

Peay Vineyards is a family-run winery started from scratch in 1996. We were the first to grow grapes in the northwest corner of the Sonoma Coast and planted the first 30 acres of our 51 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 with stints at Château Lafite Rothschild, Domaine Jean-Gros, et al.