

PEAY VINEYARDS

The 2014 wines are remarkable. They have the depth and concentration of the 2012s with the brightness and aromatic appeal of the 2013s. I sat with the only wine critic we allow to taste our wines the other day and he raved about the 2014 vintage and how we appear to have hit our stride with what he had tasted (only Sonoma Coast wines, I held back the 2014 estate wines until next year).

Why was it such a good year at our vineyard? Crop levels may have been high in some parts of wine country but at our estate we were down a wee bit from our normal and the vines appeared quite healthy and able to support the 1.5-2 tons/acre. We had a warm spring which aided in fruit set and the summer and fall were quite cool allowing long hang time while maintaining acidity levels and moderate sugars. As a result, this was a vintage where we did not have to sweat whether flavors were lagging sugars or if acid would never drop. All three criteria—sugar, acid, flavor – came together in an optimal spot allowing for greater oomph in the mid-palate without sacrificing any elegance or freshness. It is rare when this happens, maybe a few times per decade, or even a lifetime.

2014 PEAY VINEYARDS ESTATE VIOGNIER, SONOMA COAST

200 CASES

The 2014 Viognier is on the stylistic edge of domestic, or even international, Viognier. If you are a fan of the bright, mineral, citrus and green qualities of our Viognier, here they are in spades. Flavors include a mix of: lemon thyme, lemon drop, kaffir lime, lemongrass, and Thai basil. On the palate the wine is direct, taut and bright. The acidity is mouth-watering without any fat or cloyingness and the finish is chalky and mineral. This wine is crying out for a Thai curry or soup. Or perhaps the crab, oysters and shrimp feast we try to have on Fridays during the winter at our house (that is, when we had a local crab season. Sniff.) Drink end of 2016 to 2018.

2014 PEAY VINEYARDS SONOMA COAST CHARDONNAY

550 CASES

I love this wine. If you like our *Estate* Chardonnay, you would be remiss not to try the 2014 *Sonoma Coast* bottling. It does not have the mid-palate depth of the Estate but has incredible energy and mineral tones. The nose has a flinty aroma with a whiff of smoke and wet stone. The mouth is well-proportioned and has a creamy texture with some pear and crème brûlée notes. The acidity is very bright and the aroma of slate lingers on the long finish. You can enjoy it on release to appreciate its vibrancy or age it for 3+ years (until 2019) for secondary flavors of wax and nuttiness to develop.

2014 PEAY VINEYARDS SONOMA COAST PINOT NOIR

900 CASES

The *Sonoma Coast* Pinot noir is made almost entirely from grapes grown on our Estate vineyard. It has all of the clones we grow and, as such, is a good snapshot of the vintage and the essential nature of Pinot noir from our vineyard.

The 2013 *Sonoma Coast* Pinot noir was my favorite bottling of this cuveé until I tasted the 2014 last week after 4 months in bottle. Wow. The nose has a deep, profound, cherry perfume with a hint of the dried pine needle/forest floor aroma common to our Pinot noirs. The mouth echoes the nose and the lively acidity keeps the concentration on the palate fresh and not heavy. The finish is very long and really unbelievable especially at this price point. Drink now or age 4+ years (until 2020) to allow flavors to coalesce and secondary bottle bouquet notes to develop.

2014 PEAY VINEYARDS SAVOY PINOT NOIR, ANDERSON VALLEY

400 CASES

The famed Savoy Vineyard in Anderson Valley represents our first (and only!) foray into making vineyard designate wine from someone else's fruit. We are motivated by showing what is unique about our estate vineyard but we have long admired this vineyard and the opportunity to interpret Savoy through a Peay lens proved irresistible. We have been fortunate that the owners of Savoy are diligent farmers and are now re-planting old blocks and offering us older blocks and clones we have desired.

The nose on the 2014 *Savoy* is quite dramatic with distinct berry and conifer notes accenting the core of cherry fruit. On the palate, the body is medium weight due to moderate alcohol with medium to high acidity, noticeable particularly in the fore palate. At this youthful stage, Asian five spice smells frame the bright cherry core of fruit that makes the *Savoy* so appealing. This is a masculine wine but not fat, rich or brutish. There is suavity, class and grace. You can drink it in a few months once oak aromas integrate or hold it for 5+ years (to 2021) to allow secondary aromas to come to the fore.

2014 PEAY VINEYARDS POMARIUM ESTATE PINOT NOIR, SONOMA COAST 750 CASES

Starting with the 2013 vintage, *Pomarium* evolved into a more refined cuveé. The *Pomarium* still remains the most dark-fruited and earthy of our estate bottlings but there is a seriousness, a reserved quality to the wine that makes me think more deeply while drinking it. Dark cherry and plum sit at the core of the nose with bright pomegranate, anise seed, and red apple skin framing the cherry aroma. Deep in the nose (sniff deeply) you will find iron, musk and forest floor qualities that make this decidedly a masculine Pinot noir. The mouth is well-proportioned with a harmonious equilibrium at even this young age. The soft tannins on the finish do not cut short the persistent finish and the lively acidity bodes well for cellaring. The 2014 *Pomarium* really captures the personality of our windy coastal vineyard resting on a hill top among the fog and conifers. Enjoy now as it is very appealing or hold as long as you desire (10+ years to 2016 and beyond). I suspect the 2014 *Pomarium* has a long life ahead of it.

2013 PEAY VINEYARDS LES TITANS ESTATE SYRAH, SONOMA COAST

250 CASES

The 2013 vintage signaled the return of our Syrah blocks to healthy production. The timing was perfect as the vines are middle aged and making wines of such great character as evidenced by the 2013 *Les Titans*.

This may be our best *Les Titans* to date; better than the deep and rich 2006 or the bold and aromatic 2009 (my previous favorites.) There is a notable depth of Peay Estate Syrah character in the 2013 with less flash and flesh than the '06 or '09. The nose and mouth showcase red fruits, iron, blood, and rosemary. The mid-palate is neither firm nor fat but focused and harmonious. The persistence on the finish is very long. I could drink this all day long with or without food. You can enjoy it now (the aromas are well-integrated despite the youth and I want you to try it and become as excited as I am) or you can age it for as long as you desire (10+ years to 2016 and beyond).