

The “Beautiful, Flat-Out Gorgeous” 2017 Wines

Historically, we haven’t played the wine critic score game. Though it can be massively beneficial for sales of highly-rated wines, we prefer for our customers to buy our wines because they tried them, liked them, and joined the mailing list so they could get as much of whatever wine appeals to *them*, not because a third party—who may have a different wine palate—told them to buy ‘em.

But, we do have our wines reviewed by one critic as we see the utility for new customers to have a third party share an opinion that may appear less biased than ours. Though I am honest in my comments on our wines in a desire to build long-term trust with you, when I say, “hey, the 2017s are really stellar wines and you should buy them, “you might hesitate and say, “okay, but your job is to sell these wines.” But, it is not Antonio Galloni from *Vinous*’ job to sell my wines. And he loved the wines we are releasing today (those are a few of his words about them in the title above). If you wish to read his full reviews, they are online at our web site. I still resist selling our wines based on scores but I just wanted to let you know, you aren't alone in liking Peay wines. And these wines are some of our best efforts, to date.

2017 PEAY VINEYARDS *ESTATE* CHARDONNAY

400

Cases

At a blending trial tasting for the 2017s last summer with Nick, Vanessa, and Orion (our assistant winemaker), I waxed on about how much I liked the 2016 Estate Chardonnay I was about to release for sale to you. The 2016 is delicious they told me, but just wait until I taste the 2017. Orion, who is not prone to over-enthusiasm (he is from Oregon), was positively gushing. I now see what they are talking about.

This is a seamless, cold-climate Chardonnay with texture, raciness, and complexity. The light yellow hue with flecks of green reveals this will not be a super-rich and tropical wine and, if served just a tad below cellar temperature (i.e. not cold out of the fridge), the oak does not peek out even a little despite its young age. The nose sets the stage with lime oil, green banana, almond, and lemon thyme aromas. The palate is extraordinary. Some brioche and yeasty bread notes arrive in the mid-palate to broaden the citrus and chalk notes in the fore-palate. The fresh acidity is not aggressive but arrives on the edges of your tongue and the very long finish makes you salivate long after swallowing. There is great persistence on the palate without fat; a quality we seek in all of our wines. This wine is terrific right now and will have a long life ahead of it, evolving gracefully for at least 10 years from vintage. We cannot wait to share it with you.

2017 PEAY VINEYARDS ESTATE ROUSSANNE/MARSANNE 45 Cases

The very few cases of Roussanne/Marsanne we were able to make in 2017 will not disappoint but unfortunately will need to sate your appetite for our Roussanne for a few years as we will not make a 2018 Roussanne/Marsanne. The 2017 wine is more in the style of the 2006, 2007, and 2009 showing tension and briskness with the silky texture and complexity we find in warmer years. The characteristic nose of green almond, kaffir lime leaf, and yellow curry is lifted by white floral notes. The impression in the fore-palate confirms the flavors in the nose along with honeydew and white pepper flavors. The beeswax note broadens in the silky mid-palate and lingers on the long finish. Drink now for the sheer pleasure of all that is going on and hold for 10-20 years to sometime in 2030 for the oxidative effect to transform this wine into a funkier, nuttier wine as it has in previous vintage

2017 PEAY VINEYARDS AMA ESTATE PINOT NOIR 425 Cases

The nose on the 2017 Ama Pinot noir is seductive with apple blossom floral aromas framing a deeper maraschino cherry and red apple skin core of fruit. There is a hint of brown spices and a bright freshness of orange rind in the bouquet that I usually find in the Scallop Shelf Pinot. The palate also has a similar profile with the fruit leaning tarter and more refined than the nose suggests with a woody bark and fennel seed quality appearing in the finish. I have come to really love the Ama Pinot and if you have been a fan of this wine in recent vintages, I think you will be particularly pleased with it as well. It is yummy now and will age for as long as you desire to hold it, taking on secondary aromas 5-7 years from vintage.

2017 PEAY VINEYARDS SCALLOP SHELF ESTATE PINOT NOIR 595 Cases

The Scallop Shelf cuvée became more savory and earth driven starting in 2014. The 2017 continues this progression and is tremendous and pleasurable now for its powerful profile but shows great potential for aging allowing the aromas to integrate into a cohesive, complex whole. The nose emphasizes black tea, sandalwood, and cured meat with hints of citrus and cherry. The typical floral and tart red fruit notes found in Scallop Shelf are tamped down at this stage in its evolution dominated by dark cherry, blood orange and savory aromas. The acidity is bright and refreshing and the tannins are silky. You will find pleasure in opening a bottle on release but the wine will take on complex secondary aromas starting in 2023 and onward in what should be a long life.

2016 PEAY VINEYARDS *LES TITANS ESTATE* SYRAH

350 Cases

For our Syrah, the past seven years have been building up to the remarkable 2016 vintage. It was an ideal growing season and the wines are quite expressive of site. This is an important vintage: after a disease that decimated our Syrah blocks and a few cold vintages, our yields finally clambered back to “normal” and our vines appeared healthier. The steady weather meant the wines have power while retaining freshness. This wine is very good on release and will be one “for the ages.” I am holding back plenty to pour at wine dinners fifteen years from now.

The aroma in the nose has an alluring grilled meat and graphite quality confirmed on the palate with bold steak, black cherry, and blackberry notes added in the fore palate. The boldness of the savory and fruit notes is reined in on the mid-palate and finishes with an elegant, energetic, and persistent finish. I love the texture, which is silky with light tannins and results in what one critic referred to as a vertical structure. Oh yeah, and he gave it 97 points. Sorry, couldn't help but mention it.