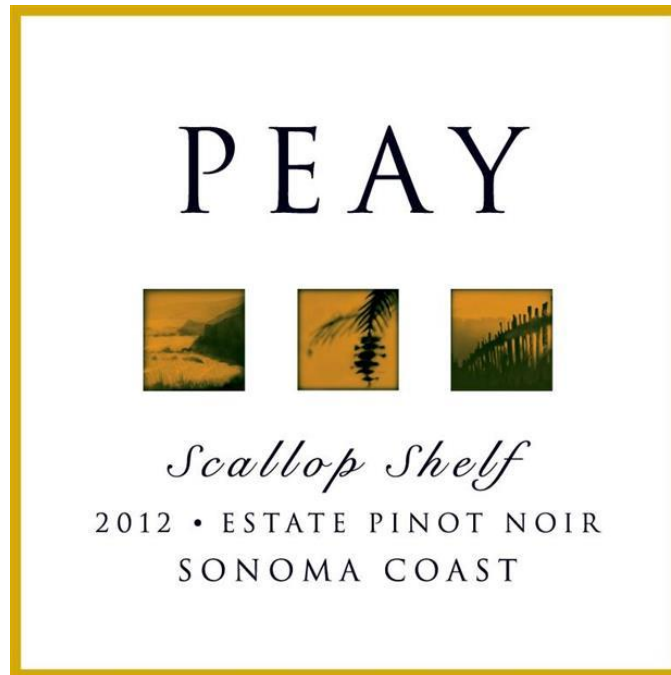


Peay Scallop Shelf Pinot Noir 2012



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