



• P I N O T N O I R

“ T R O I S F I L L E S ”

• H I G H L I G H T S •

- Pey-Marin Pinot Noir hails from a twenty-five year-old, eight acre site eight miles from Pacific Ocean
- It is an “assemblage” of multiple clones, several chilly west Marin sites and traditional Burgundian winemaking
- The primary site is dry-farmed and has very low yields (typically <1.25 tons/acre)
- Cool climate style emphasizes varietal purity, and subtle forest floor notes

V I N T A G E 2 0 1 5 •

Vintage 2015 was a challenging vintage. Inclement weather seemed to hit us at all the wrong times. We had rain at flowering and thus crop load was very, very low. August & September were cool but sunny. We hand-harvested our Pinot Noir on September 8.

• M A R I N C O A S T •

Our “Trois Filles” Pinot Noir comes from sites located less than eight miles from the frigid Pacific Ocean in west Marin County. These vines are heavily influenced by its considerable climatic prowess. Surprisingly, bud break is earlier than neighboring regions, but as the season progresses, our cold weather pushes flowering and harvest beyond other cool-climate regions. The net result is a very long & moderate growing season that delivers superb flavor and bright acidity. Vineyard terrain is characterized by undulating hills that offer a plethora of microclimates well-suited to this finicky varietal. Soil profile is well-draining, decomposed marine sedimentary material (sandstone) which is moderately fertile. The primary vineyard source is dry farmed, shrinking yields and concentrating flavors. These sites also incorporate sustainable & organic viticultural practices and our trademark tiny clusters and berries have a broad aromatic spectrum and subtle texture. This frigid vineyard sites give naturally high acidity, the hallmark of the great Pinot Noirs of Burgundy.

Regional Composition: Marin County – 100% Varietal Composition: 100% Pinot Noir (multiple Dijon clones & heritage selections)

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Our *modus operandi* calls for very gentle handling from vineyard to bottle. Clusters were hand-harvested, hand-sorted, and then further sorted with a Pellenc optical sorter. This delivered only the absolute purest and healthiest Pinot Noir berries to the fermenter. The lots were 35% whole cluster and “cold soaked” for 3 days in small, open-top temperature-controlled fermenters. On Day 4 we allowed fermentation to begin naturally with prevailing yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (88° F) and 2 punch-downs per day helped build structure and texture. There were no pump-overs and no acid adjustments. On Day 6 we gently pressed our still-fermenting juice into our small French oak barriques where it slowly completed fermenting. Our barrel cooperage is the very best, air-dried for three years, medium toast with toasted heads (30%) new and handcrafted by the fabled French cooperages of *Cadus, Remond & others*. Zero racking, zero fining and extensive “*sur lie*” stirring contributed exotic spiciness and subtle mouth-feel. We bottled (unfiltered) in December 2016. It may throw a modest deposit. We call this special wine “Trois Filles” (Three Daughters) as a loving gesture to our three daughters.

pH: 3.52 Total Production: 8 barrels (190 cases) Retail Price: \$44

**Jonathan & Susan Pey**

[www.PeyMarin.com](http://www.PeyMarin.com) / T 415.455.WINE