



Pey-Marin

Vineyards

• P I N O T N O I R

“ T R O I S F I L L E S ”

• V I N T A G E 2 0 0 5 •

The 2005 growing season was in some ways upside down because we had a heat wave (85°) in March and rain in June. In general, it had more spring precipitation and stronger winds than normal which led to a very poor set. By very poor set we mean south of 1.5 tons/acre. Vegetative growth and botrytis pressure were heavy. But we pushed on, shoot & leaf thinning to keep the vines open and in dappled sunlight. A cool August and warm Labor Day were well received and we hand harvested a very small crop of tasty Pinot bunches on September 18 and October 2. Consistent with prior vintages, excellent flavor developed beautifully at relatively low Brix levels, so final alcohol came in at a modest 13.8%.

• V I N E Y A R D •

Our “Trois Filles” Pinot Noir comes from three vineyards (ours is seventeen, two others are eleven & six years old) located less than eight miles from the frigid Pacific Ocean in west Marin County so our vines are heavily influenced by its considerable climatic prowess. Surprisingly, our bud break is earlier than neighboring regions, but as the season progresses, our cold weather pushes flowering, “set” and harvest beyond the so-called “cool-climate” regions of the vast Sonoma Coast & Russian River. The net result is a very long & moderate growing season that delivers superb flavor and bright acidity at lower alcohols. Vineyard terrain is characterized by undulating hills which offer a plethora of microclimates well-suited to this finicky varietal. Soil profile is largely decomposed marine sedimentary material (sandstone) which drains well and is moderately fertile. We farm these sites incorporating sustainable viticultural practices (compost, hand tilling, ladybugs & cover crops) and are transitioning to become certified organic. Marin County’s trademark tiny clusters and berries have a very high “skin to juice” ratio, leading to deeply-colored wine with a broad aromatic spectrum and rich texture. Luckily, our frigid vineyard site gives us naturally high acidity, a hallmark of the great Pinot Noirs of Burgundy.

Regional Composition: Marin County – 100% Varietal Composition: 100% Pinot Noir (Dijon Clones 115, Pommard, 667 & 777)

• 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. Our compact Pinot Noir bunches were hand-harvested, hand-sorted, destemmed & crushed (with 5% whole berry) and then “cold soaked” for 3 days in small (3 ton), open-top temperature-controlled fermenters. This “cold soak” practice helps gently extract vibrant color and rich flavor - but not alcohol. On Day 4 we allowed fermentation to begin naturally with native yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (85° F) and 1-2 *pigeage* (punch-downs) per day helped build structure and texture. There were no pump-overs (too rough) and only a very modest acid adjustment as hardly any was needed with our west Marin Pinot. On Day 8 we gently pressed our still-fermenting juice into our small French oak barriques where it slowly completed primary and secondary fermentations. Our barrel cooperage is the very best, air-dried for three years, medium toast with toasted heads, thirty-five percent new and handcrafted by the fabled French cooperages of *Cadus* & *Remond*. Fourteen months in barrel with zero racking, zero fining and extensive “*sur lie*” stirring contributed exotic spiciness and wonderful mouth-feel. We bottled in January 2007. We call this special wine “Trois Filles” (Three Daughters) as a loving gesture to our three young daughters – (they get a real kick out of the label).

pH: 3.49 TA: 0.61 g/100mL Alcohol: 13.8% RS: Dry Total Production: 16 barrels (390 cases) Retail Price: \$39

“Our aim is to showcase our Marin County vineyards soils and uniquely cool climate attributes by crafting small lots of Pinot Noir which display exemplary varietal integrity, balance over sheer power and a proclivity to improve in cellar.”

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