



Pey-Marin

Vineyards

• R I E S L I N G •

“ T H E S H E L L M O U N D ”

• V I N T A G E 2 0 0 6 •

The growing season in early 2006 was incredibly wet and set the conditions for significant botrytis pressure. Warmth in May added to this pressure and by bloom botrytis was having a field day since we do not spray inorganic chemicals in our vineyard like most other wineries. A welcome heat spike in July and a warm August helped the vines ripen wonderfully but in September we were forced to drop botrytis-affected fruit (about 40%) late in the month. We hand harvested about 2.2 tons per acre of beautiful Riesling clusters in the early hours of October 12 at 22 Brix.

• V I N E Y A R D •

Our “*The Shell Mound*” Riesling is estate grown in our seventeen year-old vineyard located less than eight miles from the frigid Pacific Ocean in western Marin County. As one might expect, our vineyard is heavily influenced by the cold Pacific Oceans 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. The vineyard terrain is characterized by gently rolling coastal hills and its soil profile is largely decomposed marine sedimentary material (sandstone) which drains well and is moderately fertile. We farm our estate vineyard organically and incorporate sustainable viticultural practices (composting, hand tilling, ladybugs and cover crops). Our Riesling vines genetic background comes from a rare selection which originated in Neustadt, Germany and which is little found on the west coast. Our frigid vineyard site gives us naturally high acidity, a hallmark of the great Riesling’s of northern Europe.

Regional Composition: Marin County – 100% Varietal Composition: 100% Riesling (Neustadt 90)

• 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 •

Riesling is a noble grape which ruthlessly expresses a purity of place. There is no oak, no blending and no malolactic to alter the pure expression of its *terroir*. So our *modus operandi* called for very gentle handling from our estate vineyard to bottle. Our small, compact Riesling bunches were hand-harvested and hand-sorted in the field and then transported to our cellar. Gentle whole cluster press (*a la champagne method*) with multiple press “cuts” to separate the lots is a luxury rarely given to Riesling, but we continue to afford it this decadent luxury. After settling, the juice was inoculated using three separate yeasts (*Rudisheimer, Colmar & Wadenswil*) and cold fermented (59° F) for 24 days capturing its very delicate aromatics, steely, crisp texture the vineyards *terroir*. After five months of intensive stirring on these three different yeast lees we bottled 235 cases in March 2007 in a stelvin-sealed bottle which perfectly preserves its freshness. We call this special wine “*The Shell Mound*” after the many mounds of oyster shells left by our early American predecessors across western Marin County

pH: 3.17 TA: 082 g/100mL Alcohol: 11.8% RS: Dry Total Production: 235 cases Suggested Retail Price: \$22

“Our aim is to showcase our Marin County vineyards soils and uniquely cool climate attributes by crafting Riesling which displays exemplary steeliness and freshness.”