

Pey-Marin

• V I N T A G E 2 0 0 2 •

Below average winter rains in Marin County were followed by heavier-than-normal spring precipitation which hindered fruit set and set the pace for a very small crop. Our summer was typically bright and dry with persistent early coastal morning fog and afternoon cooling winds. Dry summer conditions extended the ripening period into mid-October and produced superb Pinot Noir grapes of exemplary balance and finesse. Vine health in 2002 was excellent, but since set size was so small (due to late spring rains) we employed only minimal shoot thinning and other crop management techniques. In the end, Mother Nature gave us only a measly 2.3 tons per acre!

• V I N E Y A R D •

We grow our Pinot Noir in an 11-acre vineyard estate which is less than eight miles from the frigid Pacific Ocean in northwest Marin County. It is therefore heavily influenced by its considerable climatic prowess. Consequently, bud burst, shoot development, flowering, set and harvest are usually *at least* two weeks after those of the better-known “cool-climate” districts of Carneros and the Russian River. The vineyard terrain is characterized by gently rolling hills which offer a plethora of microclimates. Its soil profile is largely decomposed marine sedimentary material and Haire loam and is moderately fertile.

Regional Composition: Marin County – 100% Varietal Composition: 100% Pinot Noir (Dijon Clone 115)

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

Our small, compact Pinot Noir bunches were hand-harvested at 26.1 Brix on Oct. 11 into small 40-lb. bins, hand-sorted and “cold soaked” for four days in our open-top fermenters. This process helps gently extract color and flavor – but not alcohol. On Day 5 we began fermentation with native yeasts and later inoculated with Lalvin 212 Burgundian yeast. Fermentation temperature was moderate (85° F) and manual punch-downs 3-4 times per day helped promote finesse, elegance and varietal typicity. Five days later we gently pressed our still-fermenting Pinot Noir into small French oak *barriques* where it slowly completed primary and secondary fermentations. Our French oak *barriques* were the very best - 100% French, 2/3 new and crafted by Rousseau & Saury. We love their very subtle flavor profile. We bottled (unfiltered) a whopping 120 cases after 10 months and have named our wine “*Trois Filles*” (Three Daughters) as a loving gesture to our three young daughters. They get a real kick out of the label!

“Our aim is to showcase our extremely cool-climate Marin County vineyards provenance and low yields and to avoid producing a monster “Syrah-Style” Pinot Noir. To us, great Pinot Noir is all about a sense of place, delicacy, finesse and balance.”

Jonathan & Susan Pey - Proprietors

At Pey-Marin Vineyards, our aim is the creation of balanced, flavorful wines that complement foods with the pure expression of our unique Marin County vineyards.

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