



• R I E S L I N G •

“ T H E S H E L L M O U N D ”

• H I G H L I G H T S •

- A refreshingly crisp and dry Riesling organically grown on the chilly western coast of Marin County
- Rare “Neustadt” clone offers a bright, steely and very delicate aromatic and flavor profile at modest alcohol
- No oak, no malo, no blending showcases purity of well-drained, mature site and unique clonal provenance

V I N T A G E 2 0 0 8 •

2008 was difficult for many along the North Coast. Drought, frost, and further north in Sonoma Coast & Mendocino forest fires wreaked havoc. Luckily, we suffered only drought and a touch of frost. In other ways, 2008 was “normal”, which is to say, always different. But we saw bright sunshine, cool ocean breezes, and even a daytime high temperature of a whopping 64° F on August 4. Botrytis pressure was very low all year long. We hand harvested (at night) about 2.2 tons per acre of beautiful, racy Riesling clusters in the early hours of October 20 at about 22.5 Brix.

• V I N E Y A R D •

Our “*The Shell Mound*” Riesling is estate grown in our eighteen year-old vineyard located less than eight miles from the frigid Pacific Ocean in western Marin County. Our vineyard is heavily influenced by the cold Pacific Oceans considerable climatic prowess. Bud break is earlier than neighboring regions, but “set” and harvest are later than other areas. The net result is a very long & moderate growing season. The vineyard terrain has rolling coastal hills and its soil profile is decomposed marine 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 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*. Our compact Riesling bunches were hand-harvested and hand-sorted in the field and gently whole cluster pressed (*a la champagne method*) with multiple press “cuts” to separate the lots. This is a luxury rarely given to Riesling, but we continue to afford it this decadent treatment. 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 and our vineyards *terroir*. After five months of intensive stirring on these three different yeast lees we bottled in April 2009 into 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 predecessors across western Marin County.

pH: 3.17 TA: 082 g/100mL Alcohol: 12.5% RS: Very Dry Total Production: 490 cases Suggested Retail Price: \$24

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

Jonathan & Susan Pey

Growers – Vintners – Stewards

www.PeyMarin.com / T 415.455.WINE / F 415.258.WINE