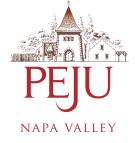
PEJU PROVINCE WINERY









In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.



FAMILY HISTORY

When Tony and Herta "H.B." Peju relocated to Rutherford from Los Angeles, they brought with them a vision to build a winery, an unwavering work ethic, and two young daughters who soaked in the couple's entrepreneurial spirit and love for Napa's beautiful farmland. The Rutherford ranch they purchased had been planted with grapes since the early 1900s. With a strong background in horticulture, Tony began farming and harvesting the property's grapes himself. It wasn't long before he realized the extraordinary potential of the vineyard and started making his own wine. The family has since acquired additional properties in Pope Valley and Calistoga, and adopted environmentally-conscious farming practices.

The Rutherford Estate Vineyard is certified organic, while the Persephone and Tess vineyards in Pope Valley and the Wappo Vineyard in Calistoga are sustainably farmed. The winery's tasting room resides in a 50 foot tower built in 2003 that was envisioned by Tony Peju even before he purchased the estate property. Originally designed by architect Calvin Straub in 1981, the pen and ink rendering has graced the label of every Peju wine.

Daughters Lisa and Ariana are fully engaged in their family's business. As the winery's sales ambassador, Lisa is always on the go—maintaining and establishing relationships with restaurant and distributor partners and attending winemaker dinners, and trade and consumer events. Ariana manages Peju's daily business operations. She is also responsible for a number of important environmental initiatives, including the "Harvesting the Sun" project which installed 720 solar panels on the winery roof and provides nearly 40 percent of the annual energy used throughout the winery.

The care put into the winery's French provincial building, its beautiful gardens, the focus on guest experiences, and the sustainable initiatives are all expressions of Peju values. The family's pioneering heritage now inspires the second generation to ensure the vitality of their land, the integrity of their business practices and the quality of their wines.

The Peju family invites you to discover a garden oasis in the heart of the Napa Valley—call or visit online to reserve a private Winery Experience.



Tony Peju

founder, owner

The love of farming and a passion for wine brought Anthony Peju to the Napa Valley. A series of ideas - starting in his birthplace on the Caspian Sea, then France, England and eventually, Los Angeles - created their Napa Valley winery.

Tony Peju was attracted to Los Angeles by the film industry, he wanted to become a movie director. While studying film at LACC and UCLA he worked delivering flowers, owned and serviced vending machines, even tried selling yachts. But he found none of it satisfying.

Then he met Herta Behensky, his future wife. She encouraged him to concentrate on one thing. Since he enjoyed and had experience with plants and flowers that became the focus. Tony began to work in a variety of florist and landscape companies. In 1969 he found a florist store for sale in Hollywood but all he had to his name at the time was a brand new Mustang. Fortunately, a banker named Mrs. King had faith in Tony's idea, and by using the Mustang as a down payment, she helped him to acquire the store.



Soon, he purchased a small house, and then another, using his landscaping talents to improve and sell them profitably. A second store led to the eventual purchase of enough land for what was to become a nursery operation. He continued to buy and sell houses but by then he had an idea of what he really wanted; a farm.

Originally, Tony was interested in acquiring 500-acres within driving distance of Los Angeles. After life in Los Angeles, he realized the equation must also include a cultural life. So one day he drove north and discovered the Napa Valley.

In 1983, Tony and his family purchased 30 acres of land with the magic ingredient—location. Neighboring vineyards in Rutherford included Robert Mondavi, Inglenook and Beaulieu. Situated between Highway 29 and the Napa River, the acreage included a 1900-era house and rambling vineyards, some 60 or more years old, planted to Cabernet Sauvignon and French Colombard.

Before purchasing the property in 1983, the grapes were being sold and Tony continued to sell to those wineries. Gradually he started improving the vineyard and the winemakers began telling him what good wine these grapes were making. He began thinking that if other wineries could make great wines from his grapes, he could do it, too. So again, Tony Peju was on the road, but this time to UC Davis for study in enology. With the help of Walter Schug, a winemaking consultant, the first Peju wines received good press and a gold medal.

Looking to the future, Tony and Herta have introduced their two daughters, Lisa and Ariana, to the workings of the wine business. Both of the young women are immersing themselves in all aspects of Peju Province Winery.



Herta Peju

owner

Thirty two years ago, Herta (HB) Peju helped her husband Tony transform a 30-acre parcel of land into a Napa Valley jewel. Her handprints are everywhere, from Peju's exquisite gardens, to its flagship wine, the H.B. Reserve, picked from the Rutherford Estate's best fruit and named for her first two initials (Herta Behensky).

HB and Tony, two idealists from Europe, had many dreams when they arrived in America, though owning and operating a winery wasn't originally an option. Timing and a series of events led HB to where she made her home, career and family in the heart of the Napa Valley. Owning and operating a winery turned out to be her calling and the Peju family's passion.

HB was born in Austria but at the age of five, moved with her parents to Venezuela while her two brothers remained in post-World War II Austria. After spending 13 years in South America, she made her way through the educational ranks, finishing high school with plans to attend medical school upon her return to Europe.

In 1960, the family was reunited in Austria and HB had aspirations of attending medical school in Italy. But a fire at her Venezuelan school destroyed what were once her transcripts, making it impossible for her to be accepted to any European college. So she became an apprentice in a photo studio while preparing to make another enormous life change, she and her mother planned to immigrate to the United States.

In 1962, they arrived in New York City and settled across the country in Los Angeles. Shortly after, HB's first job in the United States was with a photo studio and then a dental office. While working, she earned a B.S. in the dental hygiene program at USC and helped her boyfriend Tony as the bookkeeper for his new floral business.

Tony and HB were married six years after their first blind date. Together, they expanded floral shops into a successful nursery business when Tony decided that their agricultural talents would be better served in the country, not in the bustling city. When the two acquired land planted to wine grapes in Rutherford, the family relocated and began to adjust to Napa Valley life.

The couple made their first vintage in 1982 and opened for wine sales in 1985. HB and Tony had only one fulltime employee staffed to assist them at that time Manuel Corona who remains the Peju's right-hand man 25 years later. HB served as Peju's tasting room attendant, accountant and marketing representative until the winery grew and more help was hired.



LISA PEJU

owner

There's no such thing as a typical day for Lisa Peju. The oldest Peju daughter is always on the go, sometimes traveling to three different states during a week's time to represent the winery at winemaker dinners, trade and consumer events and to meet with retailers.

The Peju's Rutherford vineyard has been home to Lisa since she was six years old. It was then that she moved with her parents from Southern California to wine country to begin a life devoted to growing grapes, producing high-quality wines and finding new and innovative ways to market the family brand.

Lisa spent her childhood attending Napa Valley schools during the day and tending to the vineyard in the evenings and on weekends. It wasn't uncommon to see Lisa and her sister Ariana driving the family fourwheeler along the property's dirt paths with piles of grapes in the back bed.

After graduating from St. Helena High School, Lisa first attended Marymount College in Palos Verdes and then U.C. Santa Barbara to study marketing and graphic design with plans of becoming a computer animator. But a summer trip to Paris in 1999 to study French at Sorbonne University with Ariana planted the seeds for another calling. Three years later, the French language came in handy as HB took her daughters to VIN EXPO in Bordeaux, the largest wine Exposition in the World. Lisa enjoyed promoting Peju's wines so much that she decided to change career paths and join the family business as a marketing and public relations ambassador.

Since joining Peju in 2001, Lisa has traveled throughout Europe and Asia, including Japan, Korea and Hong Kong, representing Peju. In the United States, Lisa has blanketed the map and led the charge to reach younger customers, Peju's consumers of the future.



Ariana Peju

owner

Growing up in the Napa Valley with a vineyard as her backyard, Ariana Peju chose her course in life at a young age. When her parents relocated to the Napa Valley from Southern California 30 years ago, they brought with them a vision, an unwavering work ethic and two young daughters who soaked in the couple's entrepreneurial spirit and determination to create a successful, high-quality family venture.

Ariana and her sister Lisa were involved every step of the way. The two harvested grapes and hauled them in the vineyard tractor, suckered vines for an allowance of \$1 and welcomed some of Peju's first guests to the tasting room, then housed in the family's garage.

As an adult, Ariana has joined her family at Peju, overseeing all aspects of the winery's daily business operations. Since joining the Peju team in 2006, Ariana has spearheaded a number of important environmental initiatives.



As part of Ariana's environmental plan, the winery converted to solar in 2006 and is transitioning over to energy efficient light bulbs, non-toxic and environmentally safe cleaning products and recyclable packing and biodegradable shipping materials. These efforts are also reflected in the vineyard, as Peju is certified in organic farming on its Rutherford Estate.

A Napa Valley farm girl at heart, Ariana attended local schools in St. Helena and then set off for college in rural San Luis Obispo. Not surprisingly, Ariana's favorite job while living in that area was on an apple farm, where she could mesh her business acumen with her agricultural roots. During that span, she came to fully recognize that her talents were best utilized hands-on.

Ariana returned home to the Napa Valley in 2003 and began working in the tasting room at Peju's neighboring Inglenook for almost three years. During her time there she was promoted twice, most recently as the assistant tasting room manager. When she was poised to take the next step in the industry, Ariana returned to Peju to continue growing her family's business and carry the Peju legacy of high-quality wines into the future.



SARA FOWLER

winemaker

Sara Fowler joined Peju as the Winemaker in the summer of 2006, bringing a wealth of knowledge and creativity into the cellar. Sara's passion for Bordeaux varietals and knack for innovative blending make her the perfect fit to lead Peju's winemaking team.

Sara cut her teeth in the wine industry as a seasonal member of the Kendall-Jackson Winery staff during high school and college. The experience with Kendall-Jackson and mentoring from then Head Winemaker Jed Steele (Steele Wines) laid a solid foundation and taught her key winemaking concepts. Jed has since become an "inspirational character" within her wine industry circle.

But Sara was no stranger to agriculture. Her family has owned and operated a 400-acre organic ranch dating back to 1884. Though she initially studied Art upon entering the college ranks, Sara took a year hiatus from school and lived in Mexico on a sailboat where she reflected on a future career. She decided to redirect her passion, pedigree and expertise back into viticulture.

Upon returning stateside, Sara began to help her family plant wine grapes on their organic ranch. She took a very active role in their new venture and chose the varietals and rootstock, installed the drip tubing and eventually pruned the vineyard. At the same time, she also served as an Enologist Assistant during crush at Kendall-Jackson. From these efforts, Sara decided her new focus would be in the wine industry as a Winemaker.

Sara applied and was accepted to Fresno State. She doubled as a student and research assistant for the Viticulture Enology Research Center (VERC). Upon completion of the program at Fresno State, Sara worked for seven-plus years as the Associate Winemaker at Franciscan and Mt. Veeder Winery under Larry Levin, where she honed and perfected the craft. Through her tenure at Franciscan, Sara worked abroad during the 2002 harvest season in Chile for Veramonte.

Sara also had the honor to work with world renowned wine consultant Michel Rolland, where she gleaned from his experience and knowledge. She also played a role in the terroir-driven Bordeaux blends of Quintessa and Estancia from 1999 to 2002, where she was able to utilize her talent for blending and creating Meritage wines.

As the keystone of Peju's wine team, Sara's commitment to excellence in the vineyard and in the cellar is extraordinary. In September 2007, Sara headed Peju's efforts to gain organic certification in the Rutherford Vineyard and she is overseeing the winery's sustainable farming efforts in the Persephone and Wappo Vineyards with organic certification goals in the near future.

"The Peju vineyards are excellent properties," Sara explained. "The diversity is extremely exciting. I'm enjoying having a hand in maintaining and enhancing the quality reputation of the Peju wines."

Over the past decade, Sara has traveled the world representing the Napa Valley as a speaker, guest panelist, trainer and wine educator. Sara currently lives in St. Helena with her Husband Matt and three sons. Her interests include travel, gourmet cooking, and wine education.



FACT SHEET

Winery Founded | 1983
Owners | Anthony, Herta, Lisa & Ariana Peju
Winemaker | Sara Fowler
Production | 35,000 cases annually

ESTATE VINEYARDS

H.B. Vineyard | Napa Valley, Rutherford
30 acres, 22 planted, organically farmed
Varietals planted | Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec

Persephone Vineyard | Napa Valley, Pope Valley
350 acres, 130 planted, sustainably farmed
Varietals planted | Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Merlot,
Cabernet Franc, Syrah, Petit Verdot and Zinfandel

Wappo Vineyard | Napa Valley, Calistoga
71 acres, 12 planted, sustainably farmed
Varietals planted | Cabernet Franc and Petit Verdot

Tess Vineyard | Napa Valley, Pope Valley 40 acres, 30 planted, sustainably farmed *Varietals planted* | Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Sangiovese, Malbec and Sauvignon Blanc





STEWARDSHIP

Dedicated to crafting award-winning wines from sustainably-farmed estate vineyards in the Napa Valley. "Harvesting the Sun" Solar Project

Installed 720 solar panels on winery roof; equivalent to 30% of winery's energy

Spearheaded by Ariana Peju, 2006

Farming Organically

H.B. Rutherford Estate, CA certified organic (CCOF) since 2007

Three sustainably farmed estate vineyards in the Napa Valley

Green Business

Earned certification as a Napa County Green Winery in 2009

Recognized as a Bay Area Green Business



RUTHERFORD ESTATE VINEYARD

Acreage: 30 acres, 22 planted Varieties: Cabernet Sauvignon, Merlot and Cabernet Franc Purchased: 1982 Number of Blocks: 9 Clones: CS Clones: 337,3, proprietary HB clone ME Clones: 3

CF Clones: unknown

Our Rutherford Estate is comprised of a total of 30 acres, 22 of which are planted with Cabernet Sauvignon, Merlot and Cabernet Franc. In addition to our Rutherford Estate, we have 130 acres at our Persephone vineyard in Pope Valley, 32 acres at our Tess vineyard adjacent to the Persephone Estate and another 12 acres at our Wappo vineyard in Calistoga.

When Tony Peju purchased the 30-acre "Stephanie Vineyard" in 1983, it had been producing wine grapes since the early 1900s and some of the vines much longer. Originally planted to Cabernet Sauvignon and Colombard, the fruit was sold to a number of wineries by the vineyard's former owners.

Peju continued to sell grapes initially and continued to improve the vineyard through greater attention to canopy management, trellising and irrigation. He also changed the name to the "H.B. Vineyard", the initials of his wife.



Root Stocks: 101-14, 5BB, 5C, 110R Elevation: 100ft Climate: Moderately warm, still marginally influenced by early morning fog. Usual summer peak temperatures are mid-90°F with a large diurnal range at night. Rainfall: 26-36 inches annually Soils: Deep and well drained, gravelly-sandy and alluvial, with good water retention and moderate fertility. Ideally situated between Highway 29 and the west bank of the Napa River, the vineyard is part of the Rutherford Appellation, a six square mile region famous even by Napa Valley standards. Nearby are the historic vineyards of Inglenook, Robert Mondavi, Beaulieu and Caymus. The Rutheford H.B. Vineyard soil is deep and well drained, formed by three alluvial fans which supply gravel and sand to the valley floor's deep loamy soil. Water flows easily through the soil and drains to the river.

Rutherford is at the valley's widest point and so has longer sun exposure and therefore a higher radiant value than other parts of Napa Valley. UC Davis categorizes the area as Region II. Despite the warm growing temperatures, the vines are cooled in the evening by the northern reaches of San Francisco (San Pablo) Bay. A typical summer day sees evening temperatures drop by 40-50 degrees. Cool night temperatures allow the fruit to ripen slowly, maturing tannins and balancing acids in the long growing season. Rain in Rutherford comes mainly in the winter months, 26-36 inches annually, filling the aquifers and reservoirs which are necessary in the valley's irrigated vineyards.

It is perfect terroir for wine grapes. But even in such a grape paradise there can be problems. Like most of the old plantings in Napa Valley, Peju's vines were originally planted on root stock not resistant to the devastating phylloxera louse.

In addition, the old vines were coming to the end of their productive years and the blocks of Colombard were not the ideal varietal for Rutherford. In 1990 the decision was made to replant.

Tony Peju was making wine himself by then and winning gold medals and critical accolades. He realized the greatest flavors in his wines were coming from an original 5.5 acre block of Cabernet Sauvignon. These particular vines thrived in the Rutherford climate producing complex and multi-layered wine with unique characteristics. He replanted primarily with cuttings from that block, now called the "HB Clone", and complemented the vineyard by growing Merlot and Cabernet Franc, the classic Bordeaux blend.

Today's H.B. Vineyard is an outstanding example of Napa Valley viticulture. Vines are trained onvertical shoot position trellises and carefully manicured of excess lateral canes and leaves. Irrigation begins in late spring, tapering off at veraison (turning of color) so the plant focuses energy on ripening, not growth. To intensify flavors, superfluous grape clusters are "dropped" allowing those remaining to get full benefit of the vine's photosynthesis. Harvest can take place in several passes as crews select clusters at optimum ripeness.

"Whatever we hope to achieve in the bottle begins in the vineyard," says Tony Peju. "We are fortunate to have found this vineyard and its ideal conditions for our reserve wines."





Persephone Estate Vineyard

Acreage: 350 acres, 130 planted

Varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Petit Verdot, Sauvignon Blanc, Chardonnay and Zinfandel

Purchased: 1996

Number of Blocks: 40

Clones

SB Clones: 1 CH Cones: 4

PEJU

As the reputation of Peju and the winery's location on Highway 29 proved to be good for business, demand soon exceeded supply. By 1995, Tony Peju was buying Cabernet Franc grapes from Juliana Vineyards in nearby Pope Valley. He liked the grapes and subsequently bought Merlot and Chardonnay as well. "In 1996 a friend came to me with an offer to plant grapes on a Pope Valley property," he recounts. "When I visited the intended site I saw a for sale sign on a property nearby, I learned that in fact there were two contiguous properties for sale and as it turned out I was able to acquire them both."

Pope Valley is a section of the Napa Valley Appellation a few miles to the northeast of Rutherford and St. Helena separated from them by Howell Mountain and the Vaca range. It is higher than Napa Valley, colder in winter, hotter in summer and without the abundance of water. But the region has been producing wine and wine grapes since the turn of the last century.

CS Clones: 4, 8, 9, 15, proprietary HB clone ME Clones: 3, 4, 6 CF Clones: 1, 4 SY Clones: 1, 2, 6 ZN Clones: unknown PV Clones: Grafted unknown Root Stocks: 101-14, 110R, 3309, 1103, S04,

420A, COSMO 2, COSMO10, 775R, 99R, 420A, 3309C, SO4

Elevation: 1,000ft

Climate: Sunnier days with higher diurnal range than the valley floor. Less marine influence and fog, averaging high 80-90°F in the summer.

Rainfall: Averages 41" annually

Soils: Bressa-Dible, Contra Costa and Pleasanton Loam, soft sediments often found in bedrock, well-drained and ranges moderately deep to shallow. "We named our new vineyard Persephone," continues Tony Peju, "after the goddess of Greek mythology. It is 350 acres at an elevation of 1,000 feet and was the last level, plantable acreage available. It has three feet of loamy topsoil in many places, then 4-5 feet of shale. And fortunately we have water, three ponds and two wells."

In 1997, 130 acres of the ranch was planted to Cabernet Sauvignon cloned from the HB Vineyard, as well as Cabernet Franc, Merlot, Syrah, Petit Verdot, Sauvignon Blanc, Chardonnay and Zinfandel. Peju is pleased with the fruit. "Since I had previously purchased fruit from the area, I knew its potential. To me our Rutherford grapes have layers and layers of flavors. In Pope Valley the flavors are more focused—mountain flavors—so we blend and get great wines with both complexity and focus."

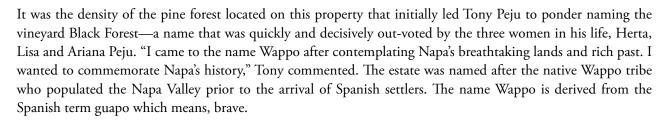
The Persephone Vineyard enjoys the same careful attention to viticulture as the Rutherford Estate. It is trellised to vertical shoot position and crop yields are kept low. The cooler springtime temperatures in Pope Valley necessitate frost protection at the vineyard—unlike Rutherford—and summer's heat means irrigation is required. Even with its proximity to Napa Valley, it feels remote. Winding roads through steep canyons lead to Pope Valley and the landscape is reminiscent of an earlier era in California history. Grazing land and ancient oaks still cover rolling foothills watched over by craggy mountain peaks. It is a terroir ideal for grapes especially under the demanding and watchful eye of Tony Peju.

"Persephone Vineyard is an extension of our style," Peju explains. "It gives us a broader flavor palate from which to draw and that is a plus for any winemaker. We've already seen what a positive impact Persephone Vineyard wines have in the marketplace."



WAPPO ESTATE VINEYARD

Acreage: 71 acres, 12 planted Varieties: Cabernet Sauvignon, Cabernet Franc and Petit Verdot Purchased: 2006 Number of Blocks: 5 Clones: CS Clones: 30 CF Clones: 4,324 PV Clones: 2



A hidden gem nestled in the Calistoga AVA just off the Silverado Trail, the Wappo property was purchased in 2006. The property consists of 71 acres of which only 12 acres are planted with Cabernet Sauvignon, Cabernet Franc and Petit Verdot. The vineyard is sustainably farmed and actively working toward organic certification. The remaining land is concealed by deep, dense pine and spruce forest and a long seasonal creek, which will remain undeveloped habitat for black bears, wild turkeys and many other species.



Root Stocks: 101-14, 110R, 3309, 420A Elevation: 360ft

Climate: Warm, with lower humidity. Summer

temperatures can peak to 90°+F and fall to the low 50s°F at night with cool afternoons and evening breezes due to the marine influence entering from the northwest.

Rainfall: Up to 40" annually

Soils: Almost completely of volcanic origin, soils frange from rocky, stony loam on the hillsides, to gravelly or cobbly loams on the alluvial fan, and heavier clay-silt soils in the valley center areas. "To honor Calistoga's natural beauty, we named each vineyard block after wildlife found on the property such as turkey, fox and grasshopper," states Tony.

The Wappo Estate sits at 360 feet above sea level in Calistoga, the northern-most appellation of Napa Valley, tucked between the Vaca Range to the east and the Mayacamas Mountains to the west. Marine air enters from the northwest bringing in cool evening breezes. Through the growing season, warm days and cool nights create an ideal climate for growing high quality fruit. Alongside the climate, Wappo's soil consists of well-draining, volcanic gravelly loam, perfect for growing well-balanced fruit with rich, concentrated flavors.

"Entering the Wappo Estate is like stumbling upon a hidden paradise," Tony shares. At the entrance of the property visitors are greeted by a beautiful iron gate leading to colorful gardens sprinkled with succulents. Wrought iron animal sculptures and art is placed about the property and perfectly situated among the flowers, each representing a story and important significance to the Peju family. Something you can ask Tony and Herta about if you see them working around the Rutherford Estate at Peju Winery.



TASTING ROOM TOWER

Originally envisioned by Tony Peju even before he purchased the property, the 50 foot tower was designed by renowned Southern California architect Calvin Straub in 1981 and its rendering has graced the label of every estate-bottled Peju wine since.

Upon entering through the hand-crafted wooden doors of the copper roofed, stone-faced tasting room tower at Peju Province Winery, visitors are greeted by one of the most well-appointed and architecturally appealing facilities in all of Napa Valley. With a soaring ceiling and a mezzanine, the large, open room houses a thorough selection of books on food, wine and Napa Valley history; crystal decanters and wineglasses, wine openers and accessories, local olive oils, custom made mustards, and other delectables, all lit by a massive, 1906 antique stained glass window. The Peju Tower holds the distinction of being one of the tallest and most unique buildings in the Napa Valley.

The tower is 50 ft. in height and is surrounded by a reflective pool and fountains Exterior materials are stucco and stone The roof is weathered copper and is topped with a unicorn weather vane Posts and beams are made of lumber salvaged from old farms in the Midwest The hand-carved front door depicts a scene of the goddess Persephone from Greek mythology The interior measures 1,600 sq. feet and features a mezzanine The cabinets, tasting bar and woodwork are all made of Brazilian cherry wood The floor tiles were imported from Turkey The handrails leading up the stairs are artisan-made of copper and steel The room is lit by a 22' x 10' chandelier made of seven 2' x 2' antique copper fixtures The centerpiece 10' x 20' antique stained glass window was created in Germany in 1906 and depicts three of the Greek muses in a beautiful garden



The Gardens

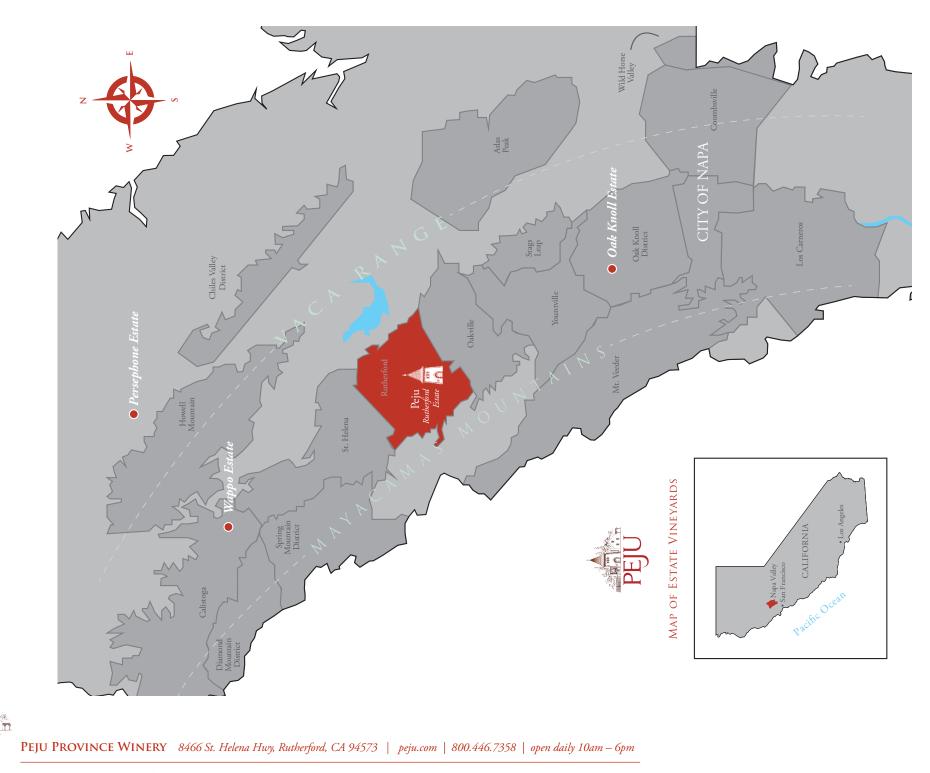
Tony Peju designed the abundant Peju Gardens, and Herta Peju oversees their care. The gardens change on a daily basis and visitors can often glimpse Herta Peju, fondly known as HB, guiding the planting and pruning as she has for many years, with her hands in the dirt!

It is upon entering the grounds of Peju Province that the meaning behind the winery's name becomes apparent. Vineyards, landscaping, art and architecture seem to form a separate world, created by the Peju family. Tony Peju's background is in horticulture, having founded a successful nursery operation in Southern California in the 1970s.

Peju's interests are reflected everywhere in the property's design. Peju Province is an environment of impeccable lawns, immaculately pruned trees and a bounty of flowers. Mature perennials range everywhere; roses and dahlias mingling with other seasonal plantings of colorful annuals to create a dazzling and fragrant display. There is the man-made "Willow Creek" with its charming footbridge, a number of splashing fountains, and footpaths meandering throughout, leading the visitor from one idyllic vignette to the next. And in any one of these areas, visitors may find Mrs. Peju herself, digging in the soil to add colorful new plants or pruning showy roses.

A prominent feature of the gardens is the work of sculptor Welton Rotz. His large, flowing works interpret stories and deities of ancient Greek mythology in a thoroughly modern way. Graceful figures appear in relief, seeming to flow spontaneously from the deeply carved carrera marble. The sculptures are placed in the gardens in such a way as to make each feel perfectly matched to its setting, enhancing the gardens as much as they are enhanced by them. Our gardens make a lovely place to just linger, savoring the view.





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