

2005 LE MOULIN ROUGE PINOT NOIR
VINEYARD AND WINEMAKER NOTES



*“Mountain
vineyards,
classical
winemaking,
limited
production”*

PISONI VINEYARD

*Santa Lucia Highlands
Monterey County*

Planted: 1991

Pinot Noir selection:

Vosne-Romanée 100%,

Elevation: 1,300 feet

Soil: decomposed granite

Exposure: east-northeast



PETER MICHAEL
WINERY

2005
LE MOULIN ROUGE

Single Vineyard
Pinot Noir



VINTAGE
NOTES

As in the previous vintages in Santa Lucia Highlands, the spring was dry and windy. The bud break showed an unexpected generous harvest. Though June, the blooming period of the Pinot Noir led to some shattering. Then during the ripening process we saw a huge amount of sun with some hot temperatures, but no aggressive heat spikes. The crop was adjusted to a high quality level by thinning. The weather remained ideal until the very end of harvest, and the fruit showed great flavors of delicate forest fruits with ripe tannin development. We were able to pick calmly at the peak of ripeness.

WINEGROWING
NOTES

The Pinot Noir for our Le Moulin Rouge is grown on the slopes of the Santa Lucia Highlands in Monterey County. The vineyard's coastal soil and climate contribute a dense yet delicate richness and add to the wine's complexity. The clone, originating from Burgundy's Vosne-Romanée, is expressed in the wine's concentrated perfume and distinct varietal expression. The vintage's small clusters and berries have allowed for a wine of concentration and intensity. Along with fully ripe fruit, manual punch downs and barrel aging have added to the wine's gorgeous, silky tannins.

WINEMAKER'S
TASTING
NOTES

The 2005 Le Moulin Rouge leads with intense aromas of raspberry and red cherry completed by hints of Earl Grey tea and graphite. Opening further, the bouquet reveals additional aromas such as toasted wild strawberries, raspberries, Grillottes cherries with cloves and cinnamon in background. In the mouth the wine is intensely flavored, blending richness and delicacy as the flavors stretch to a long fruit-filled finish. The 2005 Le Moulin Rouge drinks well young yet will age for a decade.

WINE
INFORMATION

Harvested: September 22, 2005
100% naturally fermented using native yeasts
Aged 14 months in barrels from select artisan coopers
Bottling Date: February 5, 2007
Alcohol 15.1 %
Release Date: September 3, 2007