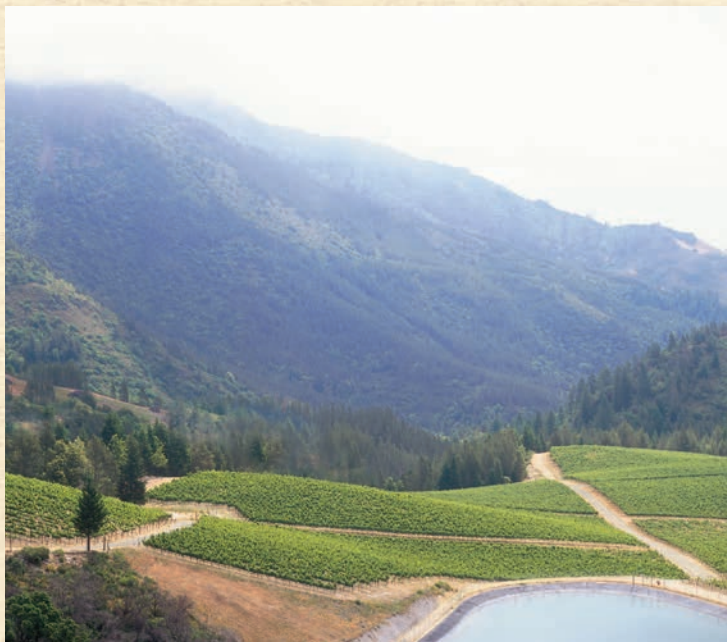


2013 MA BELLE-FILLE ESTATE CHARDONNAY  
VINEYARD AND WINEMAKER NOTES



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

**MA BELLE-FILLE VINEYARD**

*Peter Michael Estate  
High above Knights Valley  
Eastern Sonoma County*

Planted: 1999  
100% Chardonnay

Elevation: 1,700 – 1,900 feet  
Soil: Volcanic-origin Rhyolite  
Exposure: South-southeast



PETER MICHAEL  
WINERY

2013

MA BELLE-FILLE

*Single Vineyard  
Estate Chardonnay*



**VINTAGE  
NOTES**

The 2013 growing season began with a dry spring and mild temperatures, as did the previous vintage. In early May, two days of violent winds damaged our Chardonnay vineyards. This resulted in uneven bloom and set, despite the otherwise ideal weather conditions. The vineyard crew carefully repruned the vines and executed multiple passes of green harvest. The already small crop was further reduced to one cluster per shoot, bringing the vines back into balance and ensuring the quality of the harvest. From veraison through picking, the vines enjoyed ideal ripening conditions. A long Indian summer allowed the fruit to reach perfect maturity and contributed to the exceptional quality of this small vintage.

**WINEGROWING  
NOTES**

At the highest elevation on the estate, the marine influence on Ma Belle-Fille is greater, resulting in cooler daily temperatures in the summer and autumn months. Situated far above the summer fog ceiling and exposed to the southeast, the vineyard receives the very first rays of sunshine each morning and remains sunny all day long. This full exposure combined with cooler temperatures causes the fruit to mature earlier than the rest of our estate.

**WINEMAKER'S  
TASTING  
NOTES**

The 2013 Ma Belle-Fille is spectacularly intense, boasting aromas of ripe peach, white rose, tangerine blossom, golden apple, nectarine and pastry elements such as Napoleon cake, accented with oyster shell minerality. Generous in the mouth, rich and concentrated, the wine displays flavors of William pear, honey, dried almond, meringue, dry chamomile, orange rind and notes of baked Reinette apple. In the mouth, the wine is tactile and gourmand with extreme purity. Layered and seductive, the finish is very long. Ma Belle-Fille 2013 will age gracefully for two decades.

**WINE  
INFORMATION**

Harvested: August 26 – September 17, 2013  
100% naturally fermented using native yeasts  
100% barrel fermented in French oak from artisan coopers  
Barrel aged sur lies 11 months with weekly bâtonnage  
Bottled unfiltered and unfiltered February 17, 2015  
Alcohol: 14.8%  
Release Date: September 1, 2015