



2016



PETER MICHAEL
WINERY

'MA BELLE-FILLE'

MA BELLE-FILLE VINEYARD, PETER MICHAEL ESTATE—High above Knights Valley, Eastern Sonoma County
PLANTED: 1999 | SOIL: VOLCANIC-ORIGIN RHYOLITE | CHARDONNAY: 100%
EXPOSURE: SOUTH-SOUTHEAST | ELEVATION: 1,700-1,900 FEET

2016



‘MA BELLE-FILLE’
SINGLE VINEYARD ESTATE CHARDONNAY

VINTAGE NOTES

The near perfect 2016 growing season started with a warm February and early bud break. While California’s drought continued, rains were sufficient to meet the vineyard’s needs. Cool damp conditions at blooming resulted in a smaller than normal fruit set. After veraison, a single pass of green harvest brought the crop into optimal balance. Overall, the vintage was slightly cooler than average, with consistently warm and sunny conditions and only one heat spike. Moderate temperatures at harvest allowed gradual picking as each block achieved perfection, providing excellent flavor development and slightly lower potential alcohol. The vintage produced delicate, classically styled Chardonnays with crisp acidity and uncommon ageability.

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

Spectacular and intense, the 2016 Ma Belle-Fille boasts aromas of ripe peach, tangerine blossom, brioche-like pastry elements, golden apple and nectarine, accented with oyster shell minerality. Generous in the mouth, rich and concentrated, the wine displays flavors of Williams pear, honey, dried almond, chamomile, and orange rind with notes of gingerbread and a touch of exotic pineapple. In the mouth, the wine is tactile and gourmand with extreme purity. Layered and seductive, the finish is very long. The wine will age gracefully for a decade or more.

WINE INFORMATION

Harvested: August 22 - September 24, 2016
100% naturally fermented using native yeast
100% barrel fermented in 100% French oak from selected artisan coopers
Barrel aged sur lies 12 months with weekly bâtonnage
Bottled unfiltered and unfiltered:
February 6, 2018
Alcohol: 13.9%
Release Date: September 1, 2018