

A NOBLE TRIO COMPLETED

Over the last two decades, Peter Michael Winery has established a reputation for producing terroir based wines from world class mountain vineyards. The Winery is proud to announce the addition of another such vineyard to our estate with the purchase of the Oakville property of Kal and Dorothy Showket.

Our new property totals 41 acres with 26 acres already planted predominantly to Cabernet Franc, Cabernet Sauvignon and Merlot. The vineyard is located on the east side of the Oakville appellation in the heart of Oakville's famed "red dirt." It sits at 600 feet above sea level on a gently sloping rocky plateau overlooking the junction of the Silverado Trail and the Oakville Crossroad.

—Continued on page 2



PETER MICHAEL
WINERY

Looking northwest from our new Oakville property with the floor of the Napa Valley in the distance. The boulders are typical of the material cleared as part of the vineyard development.

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“The Oakville property is a perfect addition to our existing estate vineyards in Knights Valley and the Sonoma Coast... the new wine and Les Pavots will complement each other magnificently.”

—Sir Peter Michael



Above, the view looking south clearly shows the property’s gentle west facing slope and signature red soil. The slope provides ideal sun exposure and ensures even ripening of the fruit.

Inset, a close-up of the property’s red soil clearly illustrates its rocky character. The fist-sized stones insure ideal drainage and are an important factor in the “grand cru” quality of the site.

—Continued from page 1

Neighboring vineyards include Dalla Valle to the north and Joseph Phelps’ Backus to the south.

Fans of Peter Michael wines already know us for terroir-driven Chardonnays and our flagship ‘Les Pavots’ blend of red Bordeaux varietals from our Knights Valley estate. The Winery plans to produce a separate “Bordeaux style” bottling from the Oakville property, which will debut with the 2010 vintage, released in 2013.



Sir Peter Michael sums up the family's excitement this way, "The Oakville property is a perfect addition to our existing estate vineyards in Knights Valley and the Sonoma Coast. The new vineyard will allow us to produce a separate, contrasting bottling from one of Napa's most heralded terroirs. The new wine and Les Pavots will complement each other magnificently."

Sir Peter's son Paul Michael expanded on this, saying "Our vision is for 100 years of family ownership of a great wine estate. The Oakville property completes the winery's collection of 'world class' vineyard sites to realize this long-term commitment."

The Winery had been quietly looking for a "grand cru" quality Napa Valley property for some time. "This is exactly the type of terroir we were searching for," explained winemaker Nicolas Morlet. The red, rocky soils of the new Oakville vineyard are an ideal mix of fractured volcanic rock with clay, silt and sand. The site possesses a naturally rich minerality, good water holding capacity and excellent drainage. The exposure is an ideal gentle western facing slope. This coupled with the site's altitude ensures the vineyard receives the last rays of the setting sun, netting about a full hour of sunlight more than the valley floor below. The

vines at our new vineyard are already well established and producing great fruit, but in true Peter Michael fashion, Nicolas and vineyard manager, Javier Aviña, look forward to making it even better.

From the beginning, the Michael family has dedicated the winery to the credo: "mountain vineyards, classical winemaking, limited production." Everyone here at Peter Michael is looking forward to applying this credo to the newest member of our collection of estate vineyards. ■



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Stars 2009, the observation deck at Côte Deux Mille perched high above the Peter Michael Estate. Guests enjoy an aperitif with a commanding view of the vineyards, Knights Valley and beyond.

APRIL 16, 2010
HANDS AND HEARTS NORTH CAROLINA
Fearington House – Pittsboro
Chef Colin Bedford

APRIL 22, 2010
HANDS AND HEARTS SILICON VALLEY
Stonebrook Court – Los Altos Hills
Chef Ken Frank

MAY 12, 2010
HANDS AND HEARTS NEW YORK
Le Bernardin - Manhattan
Chef Eric Ripert

AUGUST 7, 2010
STARS 2010
Peter Michael Winery – Knights Valley
Chef Michel Richard



PHOTO BY JEFF CANTARUTTI

2010 SPRING RELEASE

The Winemaker's Tasting Notes

2008 LA CARRIÈRE

Estate Vineyard Chardonnay



Framed with aromas of crushed stone, terroir-driven minerality remains the signature of this vineyard. Notes of lily, hazelnut and sweet pear accented by mandarin orange, acacia, honey and sweet vanilla complete the elegant bouquet. Citrus oils, white peaches and lemon highlight the minerality. Rich, intense, and sculpted, presenting wonderful concentration and elegance on the palate, its bright acidity and minerality will allow it to age well for 10 years or more, much like its Burgundian cousins from Puligny-Montrachet.

2008 BELLE CÔTE

Estate Vineyard Chardonnay



Distinctly intense and powerfully hedonistic aromas of lychee nuts, citrus and rose petals come to mind with a pronounced background of mineral, candied orange, yellow peach, nutmeg and a final touch of toasted almond. Weighty in the mouth and creamy, the palate is rich and seamless. High natural acidity and notes of brioche and pain grillé complete the mouth feel. The 2008 Belle Côte is enjoyable now and will continue to develop its unique character for at least a decade.

2008 CUVÉE INDIGÈNE

Chardonnay



Intense and expressive, with a nose of brioche, mineral, peach blossom, candied orange, lemon oil, yellow peaches and dry apricot. Notes of vanilla, toasted hazelnut, meringue and subtle white truffle interact gracefully to complete a multi-layered and very intense bouquet. In the mouth, the texture is ample and creamy, displaying a lot of “gras” and balanced with a lingering mineral finish. The 2008 Cuvée Indigène will age and continue to express its potential for two decades, much like its Burgundian cousins from Corton-Charlemagne.

2007 LES PAVOTS

Estate Vineyard Red Bordeaux Blend



Almost black in color with a deep red edge, the 2007 Les Pavots reveals a profound bouquet of blueberry pie, black cherry, licorice, black currant and blackberry. Supporting notes of chocolate, vanilla, coffee, black tea, subtle spice notes of cloves and cinnamon as well as its signature touch of “garrigue” complete the bouquet. On the palate, very powerful and concentrated, yet graceful, the wine confirms the same rich, ripe fruit impressions with spice and black truffle. The mouth feel is massive and round with silky tannins and hints of mocha leading to a very long finish. This vintage will benefit from two years of cellaring and age gracefully for as long as four decades.

GROWING SEASONS AND HARVESTS

By Nicolas Morlet, Winemaker

THE 2007 VINTAGE

The 2007 growing season began dry. Bud break, bloom and set occurred a bit early and very evenly. The weather was ideal for fruit development from May through harvest, with warm, but not hot days, and cool nights. This contrast of day and night temperatures is ideal for the biosynthesis of the aroma and phenolic compounds. For the Merlot, Petit Verdot, Cabernet Franc and Cabernet Sauvignon, these conditions produced very even ripening without interruption. Similarly, the harvest was unusually smooth, finishing a few days earlier than average on the 16th of October. In the barrel, the 2007 wines displayed balance, massive structure, length and elegance.

THE 2008 VINTAGE

A warm, dry winter resulted in early bud break. Spring frosts coupled with unseasonably strong winds in May caused some damage in our highest altitude blocks. This necessitated retraining to balance the vines. Bloom occurred in ideal conditions with warm, sunny days and light breezy conditions. As the fruit developed, we observed naturally small yields. During maturation, hand thinning meticulously trimmed the crop to ensure even ripening. The warm, sunny days combined with the low yields accelerated the maturation process. The Chardonnay harvest started slightly early in late August and continued through to September 25. During barrel ageing, the 2008 wines displayed intensity and the promise of long ageing potential.

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



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