



PETER MICHAEL WINERY



SPRING LETTER, 2015

I S S U E
X L I V

THE SECOND GENERATION STEPS FORWARD

We have often written about Sir Peter's "100 by 100" plan: his shorthand for 100% ownership of the winery by the family for at least 100 years. At the core of this concept is the long-term family ownership required for transgenerational decision-making in the vineyards and winery. Under the stewardship of Sir Peter and Lady Michael, the winery has been carefully developed and has prospered since the family purchased the Knights Valley property in 1982. Now in their mid-seventies, Sir Peter and Lady M remain active in the management of the winery, but are gradually stepping back. The next generation, son Paul and his wife Emily, are stepping forward. In this issue, we offer a brief look at Paul's approach to this transition.

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THE SECOND GENERATION STEPS FORWARD

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Paul and Emily live in the English countryside, about an hour outside London. However, the winery, with its vineyards and ranch, have been an important part of Paul's life since he first set foot here as a 17 year old, so he devotes substantial time to the place, visiting several times a year on his own. Paul also spends the summer here with Emily and their children, enjoying the long

break from school: "Like myself, my kids have been able to first fall in love with this special place, before vineyards and wine come onto their radar."

Paul points out that today it is much easier to stay in daily contact with a team working 6,000 miles away. From the beginning, that team has always been hand-picked by the family to run the show in their absence. This has worked well and it is an approach that Paul wishes to continue. Allowing the winery to find the best people, has fully enabled the members of the team, under the leadership of General Manager Tom Eakin, to do their job with

the long-term in mind: in the stewardship of the vineyards and land, and in the winemaking.

Paul has been instrumental in bringing the winery into the online and social media worlds, developing Pinterest, Instagram and Facebook newsfeeds. "I follow them myself," he says, "to keep abreast of happenings at 'the ranch.'"

He developed a career on his own before being invited to join in his family's diverse business interests. Paul graduated from one of the world's top hotel schools, Ecole hôtelière de Lausanne (EHL) and worked internationally before completing his MBA at Ashridge Management College. Today Paul is a key executive of the family's holding company based in the UK providing seed funding to a portfolio of international businesses. Also under his watch is the management of the family's hotel group, including The Vineyard Hotel, a luxury Relais & Chateaux.

As well as attending regular board meetings, during each visit Paul has a formal review of the business with the managers, takes a tour of the vineyard with Javier and a tour of what's in the barrel and bottle with Nick. Three of his most enjoyable dates of the year are the two 'Entourage' meetings and the 'Sommelier Summit.'

Started by Paul in 2006 and meeting twice yearly, the 'Entourage' advisory panel is composed of highly experienced international wine industry professionals. Nick chairs this panel, with Paul representing the family. The two day sessions provide Paul and the team with an outside perspective on important aspects of the business.

Together with Sir Peter and Lady M, Paul and Emily also host the winery's 'Sommelier Summit.' This annual event brings top sommeliers from the US and Asia to the estate for a two-day series of tastings, seminars and dinners. The goal is to provide our guests with an in-depth understanding of our wines and the Michael family's philosophy.





Above: Emily, in her element, hosting guests at a fundraiser for the Peter Michel Foundation. She and Paul will carry on the traditions started by Sir Peter and Lady Michael.

At Left: Paul and oldest son Elliot working the 2014 harvest. Paul worked in the vineyards as a teenager. He and Emily are proud to see Elliot continue the tradition.

Paul also travels around the world on behalf of the winery sharing the stories of the wines from over the years. “This is how I live, breathe and share my passion for the winery, meeting those who have been collecting the wine for over twenty years and hearing what it means to them.” For Paul this is about fulfilling the 100 by 100 pledge by ensuring that the world, well beyond the shores of North America, have heard of the Peter Michael Winery and its “limited production, mountain vineyards and classical winemaking.”

2014 vintages of Ma Belle-Fille and La Carrière. Paul and Emily are very proud to have their son take the first steps toward caring for the family legacy and continuing the tradition. Santé. ■

Of course, Paul also likes to enjoy the estate’s scenic beauty, usually indulging his recently found passion for horseback riding. “Getting in the saddle and cantering through your own vineyards after an 11 hour flight is an excellent solution to jet lag!”

As teenagers, Paul and his brother David planted some of the first vines in the Les Pavots vineyard in 1983. They did not know it at the time, but they were starting a tradition – vineyard work as a rite of passage. Last August, the tradition continued. Elliot, the eldest son of Paul and Emily, worked alongside the vineyard crew on the first day of harvest, picking the grapes that will become the

2015 RELEASE SCHEDULE

SPRING:

2012 LES PAVOTS
Estate Cabernet Blend

2013 LA CARRIÈRE
Estate Chardonnay

2013 BELLE CÔTE
Estate Chardonnay

2013 CUVÉE
INDIGÈNE
Estate Chardonnay

2013 LE MOULIN
ROUGE *Pinot Noir*

2013 LE CAPRICE
Estate Pinot Noir

FALL:

2012 AU PARADIS
Estate Cabernet
Sauvignon

2012 L'ESPRIT DES
PAVOTS
Estate Cabernet Blend

2014 L'APRÈS-MIDI
Estate Sauvignon Blanc

2013 MON PLAISIR
Estate Chardonnay

2013 MA BELLE-FILLE
Estate Chardonnay

2013 POINT ROUGE
Estate Chardonnay

2013 MA DANSEUSE
Estate Pinot Noir

2013 CLOS DU CIEL
Estate Pinot Noir

PETER MICHAEL FOUNDATION 2015 EVENTS

SAVE THE DATES!

Exceptional culinary experiences in 2015 to benefit the Peter Michael Foundation, supporting visionary prostate cancer research. *We are also planning events in Los Angeles, Miami and Raleigh Durham.*

For reservations or further information:
415.339.0400.

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MAY 1

STARS NEW YORK 2015
PER SE | COLUMBUS CIRCLE | MANHATTAN
Chef Thomas Keller

JULY 25

STARS KNIGHTS VALLEY 2015
CÔTE DEUX MILLE ON THE PETER
MICHAEL ESTATE, CALISTOGA, CALIFORNIA
Chef Thomas Keller

2015 SPRING RELEASE *The Winemaker's Tasting Notes*

2012 LES PAVOTS

*Estate Vineyard
Cabernet Blend*

Deep dark color with saturated ruby color and vermilion nuance, 2012 Les Pavots reveals a deep bouquet of Cacao powder, fudge cookies, black cherry, blueberry and blackberry, licorice, with nuances of cedar, cigar box, black tea, graphite, vanilla, a stylish 'garrigue' touch and black truffle. Extremely full-bodied, the wine offers the same rich, ripe fruit impressions on the palate. The mouth feel is dense and round, with elegant tannins, which lead to a long finish. Complex, the 2012 Les Pavots will age gracefully for two decades and provides a classic presentation of our estate's terroir.



2013 LA CARRIÈRE

*Estate Vineyard
Chardonnay*

Terroir-driven minerality remains the hallmark of this vineyard, with aromas of bakery, toasted almond, dry honey, white vine rose, jasmine, hazelnut and William pear. Accents of mandarin orange, honey and vanilla complete the elegant bouquet. Wonderfully concentrated and elegant on the palate, the wine is sculpted, rich, intense and creamy. Notes of citrus oils, white peach and lemon meringue frame the minerality. The minerality and bright acidity will allow it to age well for two decades, much like its Burgundian cousins from Puligny-Montrachet.



2013 LE MOULIN ROUGE

Pinot Noir

Leading with intense aromas of plum, violet, wild strawberry and red cherry, the 2013 Le Moulin Rouge follows with hints of Earl Grey tea. Opening further, the bouquet reveals additional aromas such as plum, elderberry, graphite with clove and cinnamon in the background. Intense in the mouth, the wine blends richness and delicacy as the flavors stretch to a long earthy and fruit-filled finish. This beautiful wine drinks well young yet will age for a decade.



2013 BELLE CÔTE

*Estate Vineyard
Chardonnay*

Very intense and powerfully hedonistic aromas of lychee nut, white vine rose, citrus, rose petal and orange blossom, with a background of mineral, bergamot orange, candied orange, yellow peach, greengage, nougat, whole nut and toasted almond. The rich seamless palate is very creamy and weighty in the mouth. Notes of brioche, almond and pain grillé coupled with natural acidity and minerals complete the mouth feel. The wine will continue to develop for at least two decades.



2013 LE CAPRICE

*Estate Vineyard
Pinot Noir*

Le Caprice has a deep ruby color with a bright crimson tinge. It shows intense aromas of raspberry liqueur, red cherry and blackberry mixed with Russian leather and graphite. The palate is expressive and delivers Grillottes cherry, sandalwood, raspberry, wild strawberry, pheasant fur, forest floor, hazelnut, mussels and leather, with a background of raspberry liqueur. The texture is round, tactile, mineral and fragrant. The wine is already expressive and will continue to develop for at least two decades.



2013 CUVÉE INDIGÈNE

*Estate Vineyard
Chardonnay*

A very intense and expressive nose of brioche, mineral, jasmine, candied orange, lemon oil, yellow peach and greengage, interact gracefully with vanilla, caramel and toasted hazelnut, meringue and subtle white truffle to form a multi-layered and very intense bouquet. Very complex, creamy, ample texture of "gras" and balanced with a lingering perfumed and mineral finish. The 2013 Cuvée Indigène vintage will age and continue to express its potential for three decades, much like its Burgundian cousins from Corton-Charlemagne.



GROWING SEASONS AND HARVESTS

By Nicolas Morlet, Winemaker

THE 2012 VINTAGE

Winter and spring were wet and cold, slightly delaying bud break, flowering and fruit set. The bloom occurred in ideal weather. The climate throughout the summer was picture perfect: temperate with only moderate heat spikes. A long Indian summer of mild temperatures and sunny days was an important factor in the ripening process. Yields for the 2012 harvest were slightly higher than average for all varieties. The vintage gave us beautiful, clean, healthy grape clusters across all varieties, appellations and vineyards resulting in wines of depth and elegance, and outstanding aging potential.

THE 2013 VINTAGE

The 2013 growing season began with a dry spring and mild temperatures similar to the previous vintage. In the first part of 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.

“Mountain vineyards, classical winemaking, limited production”



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