



2018



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 (520-580 METERS)

2018



'MA BELLE-FILLE' SINGLE VINEYARD ESTATE CHARDONNAY

VINTAGE NOTES

The 2018 growing season began with abundant winter rainfall. Spring weather was cool and blooming, while delayed a bit, took place in almost perfect conditions resulting in a generous fruit set. The vines were vigorous thanks to the winter rains. Aggressive canopy management and fruit thinning brought the crop into optimal balance. Summer temperatures were moderate with no severe heat spikes. An extended summer allowed our Chardonnay to gradually reach perfect ripeness. The moderate temperatures permitted a gradual harvest, resulting in an elegant vintage with classic flavors and excellent concentration.

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 2018 Ma Belle-Fille expresses nuances and complexity of dough, jasmine, pineapple, fresh pear, pastry elements, golden apple and nectarine accentuated by elegant minerality. Generous on the palate, rich with a creamy texture and multilayered, the wine displays brioche, orange blossom, dry honey, almond, nougat, vanilla, and clove. A pure expression of the Terroir of Ma Belle-Fille—gourmand, elegant and mineral, the finish is slightly oily, classic and very long. The wine will age gracefully for two decades.

WINE INFORMATION

Appellation: Knights Valley, Sonoma County

Harvested: September 4 – 28, 2018

100% naturally fermented using native yeast

100% barrel fermented in 100% French oak from select artisan coopers

Barrel aged sur lies 12 months with weekly bâtonnage

Bottled unfiltered and unfiltered:
February 6, 2020

Alcohol: 14.2%

Release Date: April 1, 2020