



PETER MICH
WINERY

CUVÉE INDIGÈNE

CHARDONNAY
IN KNIGHT



ABOUT THE WINE

2019 'Cuvée Indigène' Estate Chardonnay
Knights Valley Estate, Sonoma County

WINEMAKING NOTES

HAND-HARVESTED: October 7–October 15, 2019

100% naturally fermented using indigenous yeast

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

Barrel-aged sur lies fifteen months with weekly bâtonnage

BOTTLED UNFINED: February 1, 2021

ALCOHOL: 14.3%

RELEASE DATE: April 1, 2021

WINEMAKER'S TASTING NOTES

The 2019 'Cuvée Indigène' leads with an expressive nose of minerals, lively jasmine, and orange blossom, along with hints of baking spice and stone fruit accents of peach and apricot. Notes of toasted almonds, crème brûlée, and vanilla meld with oyster shell and sweet tones of honey and marmalade. In the mouth, the texture is rich and creamy, displaying ample structure with exceptional balance through to a seamless, lingering finish reminiscent of the great wines of Corton-Charlemagne.

OLD WENTE CLONE

The Wente family brought over the clone by hand in 1912 from delicate clippings obtained at the University of Montpellier in southeastern France. The clone gained recognition as the 1973 Chateau Montelena Chardonnay won the famed 1976 Judgement of Paris tasting. Characteristics of the clone include small berries in the bunches of fruit with thick skins, golden hay color, good mineral content, low sugar, and big, bright acidity with luscious citrus fruit flavors and sweet baking-spice notes. ↻

