

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

## POINT ROUGE CHARDONNAY

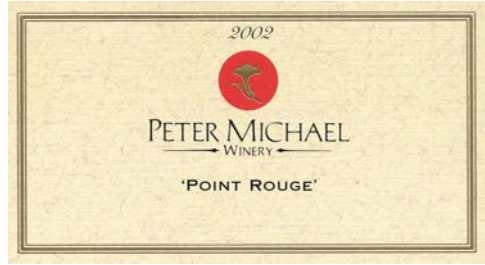
Our winemaker's personal selection of the absolute top barrels from the entire vintage, Point Rouge exemplifies the true art of blending. Reflecting the wonderful gift of nature, this harmonious, complex and unique wine will carry the hallmark of this exceptional vintage for years to come.



PETER MICHAEL  
WINERY

**2002**  
**POINT ROUGE**

*Chardonnay*



**VINTAGE  
NOTES**

mild and fairly dry Spring ushered in a healthy start for the vines in 2002. An even bloom and fruit-set provided an above average crop size which allowed crop thinning as the season dictated. Several heat spikes during the summer were balanced by the cool marine breezes that wash over our estate's high elevation vineyards. A final flush of heat over Labor Day weekend brought the fruit to optimal ripeness and completed a truly exceptional vintage.

**WINEGROWING  
NOTES**

Point Rouge, our rarest Chardonnay, is our winemaker's selection of the absolute top barrels from the entire vintage. Through tasting and blending trials these special barrels were singled out because of their exceptional quality and how they enhanced the overall blend. From the 2002 vintage, 16 barrels were gradually isolated from the original 230 barrels produced. The final cuvee was completed in December 2003 and is comprised of 11 barrels from the vineyards of La Carrière, Belle-Côte and the Alexander Mountain Estate. The judicious assemblage benefited from an extended 'sur lies' maturation.

**TASTING  
NOTES**

The 2002 Point Rouge is truly extraordinary and defined, offering richness, complexity and elegance. Orange rind, citrus oils, marmalade, Golden Delicious apple, William pear, acacia, candied pineapple and wet stone notes create, with hints of honeysuckle, caramel, chestnut skin, white truffle and coconut, an extremely refined and already complex bouquet. Multi-dimensional, rich and seamless on the palate and an extraordinary persistence. 2002 Point Rouge will gain even more complexity in 3-4 years and should age gracefully for at least a decade.

**WINE  
INFORMATION**

Harvested: September 13 – 20, 2002  
100% naturally fermented using native yeast  
100% barrel fermented (French oak from selected artisan coopers)  
Barrel aged 'sur lies' 16 months with weekly bâtonnage  
Bottled unfinned and unfiltered January 26, 2004  
Alcohol 14.6%  
Production: 248 cases 750ml bottles, 5 cases 1.5L bottles  
Release Date: September 1, 2004