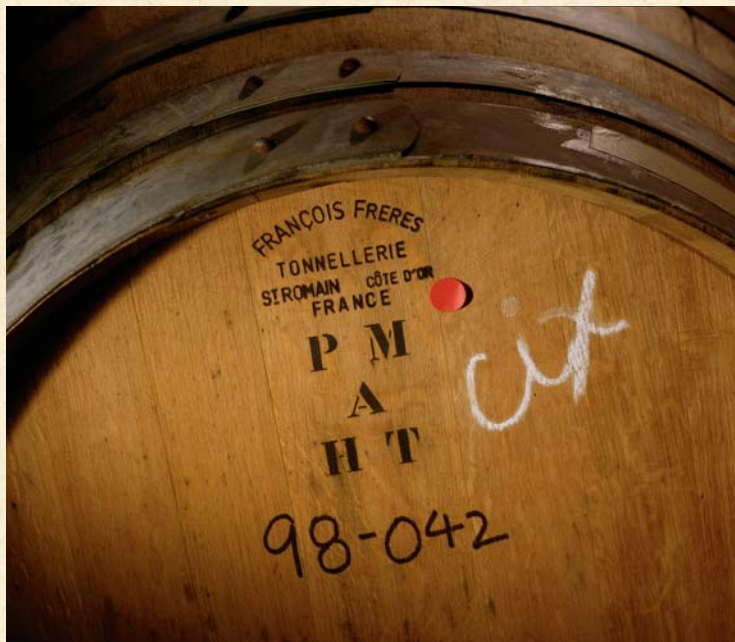


2004 POINT ROUGE CHARDONNAY
WINEMAKER NOTES



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

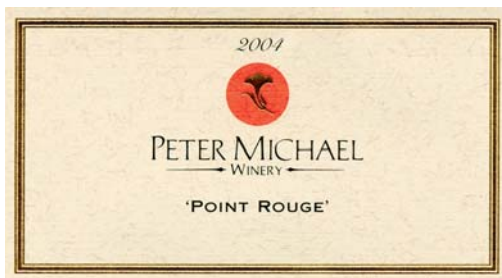
**POINT ROUGE
CHARDONNAY**

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

2004
POINT ROUGE
Chardonnay



**VINTAGE
NOTES**

P

ersistent heavy rains characterized winter 2004, giving way to sustained heat midway through March. This induced an early-to-normal bud break for our Chardonnay. As the spring rains ceased a second heat spike resulted in some of the earliest bloom the Peter Michael Winery had ever witnessed: some in late April. The bloom period was sunny and warm throughout May and resulted in great berry set. Following a hot, dry summer we entered the final stages of ripening at a consistent, steady and even pace. Because of sustained temperatures in the 90s harvest began early: in late August, and culminated midway through October.

**WINEGROWING
NOTES**

Point Rouge, our consummate Chardonnay, is our winemaker's selection of the absolute top barrels from the entire vintage. These barrels were singled out for their exceptional quality and how they enhanced the overall blend. From the 2004 vintage, 14 barrels were gradually isolated from the original 360 barrels produced. The final cuvée was completed in December 2005 and is comprised of 13 barrels from the vineyards of La Carrière, Belle Côte, Ma Belle-Fille and the Alexander Mountain Estate. The judicious assemblage benefited from an extended 'sur lies' maturation.

**WINEMAKER'S
TASTING
NOTES**

This pinnacle Chardonnay of an exceptional vintage is extraordinarily defined, offering a symbiosis of richness, complexity and elegance. Orange rind, citrus oils, golden delicious apple, William pear, acacia, candied pineapple and wet stone notes create, with hints of honeysuckle, crème brûlée, chestnut skin, white truffle and coconut, an extremely refined and already complex bouquet. The palate offers a rare harmony of the components as well as an extraordinary persistence. 2004 Point Rouge will gain even more complexity in 3-4 years and then continue to age gracefully.

**WINE
INFORMATION**

Harvested: September 8-11, 2004
100% naturally fermented using native yeast
100% barrel fermented (French oak from artisan coopers)
Barrel aged sur lies 16 months with weekly bâtonnage
Bottled unfiltered and unfiltered January 30, 2006
Alcohol 14.6 %
Release Date: September 1, 2006