



*M*ountain  
vineyards,  
classical  
winemaking,  
limited  
production”

**BELLE CÔTE VINEYARD**

*Peter Michael Estate  
Eastern Sonoma County*

Planted 1990

Chardonnay clonal selections:

See: 33⅓ %

Old Wente: 33⅓ %

Rued: 33⅓ %

Elevation: 1,800 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL  
WINERY

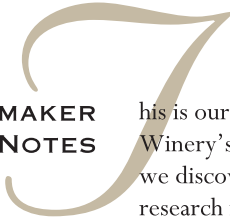
1997

BELLE CÔTE

*Estate Chardonnay*



**WINEMAKER  
NOTES**



This is our third vintage from Belle Côte Vineyard, Peter Michael Winery's first in a series of estate Chardonnay vineyards. In 1989 we discovered the potential of this high mountain site when our research revealed cool maritime breezes, rocky, well-drained soils of low fertility and an ideal exposure to the morning sun.

The vineyard was planted in 1990 using a classical vertical trellis system and relatively close spacing of 1200 vines per acre. The clones selected for this vineyard were "Rued", the famous "Old Wente" and "See"—selected from exceptional Chardonnay vineyards. Sir Peter named Belle Côte, which means "beautiful slope", after the famous ski run in Courcheval, France.

**TASTING  
NOTES**

Clonal selections greatly influence the wine's bouquet and multi-dimensional character. Aromas of dried apricot, smoked pears and apple fill the nose; sweet apple blossoms, concentrated dried fruits, fresh redapple and citrus oils expand on the palate and are evident from start to finish. Refined notes of oak are expressed as roasted nuts and spice. New oak tones of vanilla enhanced by the toast level of the barrel balance a mineral-toned acid finish. This is a medium to full-bodied Chardonnay with exquisite texture and a rich aftertaste. The 1997 will age very well for six years or more.

**WINE  
INFORMATION**

Harvested: September 6 - September 22, 1997  
70% of the cuvée was fermented using native yeasts  
100% barrel fermented from the cooperages Francois Frères and  
Tonnelleries de Bourgogne  
Barrel aged sur lies for 11 months with weekly bâtonnage  
Bottled without fining or filtration August 17, 1998  
Alcohol: 14.1% pH 3.45 TA 5.8 g/L  
Production: 3,098 cases 750 ml bottles, 240 1.5L bottles  
Release date: March 1, 1999