



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

BELLE CÔTE VINEYARD

*Peter Michael Estate
Eastern Sonoma County*

Planted: 1990

Chardonnay selections:

See 33⅓ %

Old Wente 33⅓ %

Rued 33⅓ %

Elevation: 1,800 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL
WINERY

2002
BELLE CÔTE

Estate Vineyard
Chardonnay



VINTAGE
NOTES

A 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.

WINEGROWING
NOTES

The advantages of Belle Côte's mountain site were obvious in 2002. In addition to its cooling elevation, hot temperatures late in the growing season were mitigated by its slightly eastern exposure by keeping the fruit out of the potent afternoon sun. A prompt harvest revealed exceptional ripeness without the loss of acidity. In the cellar, a slow, cool natural fermentation in barrel was allowed to take place to expose Belle Côte's elusive nature.

TASTING
NOTES

Distinctly intense and hedonistic. Rich and exotic perfumed aromas and flavors of rose, apple, mango, lychee nuts and orange (bergamote candy); a background of minerals, spices and hazelnut. Deep, full-bodied and concentrated on the palate from the start to its long finish. The 2002 Belle Côte is ready to drink and will continue to develop for 7+ years.

WINE
INFORMATION

Harvested: September 2002
100% of the cuvée was fermented using natural yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged sur lies for 11 months with weekly bâtonnage
Bottled without fining or filtration January 29, 2004
Alcohol: 14.6%
Production: 2682 cases 750ml bottles, 59 cases 1.5L bottles
Release Date: April 1, 2004