



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

LA CARRIÈRE VINEYARD

*Peter Michael Estate
Eastern Sonoma County*

Planted 1994

Chardonnay clonal selections:

See: 14%

Dijon: 60%

Hyde: 26%

Elevation: 1,600 – 1,800 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL
WINERY

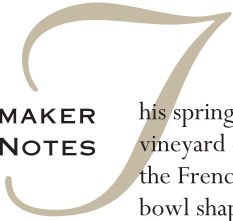
1997

LA CARRIÈRE

Estate Chardonnay



**WINEMAKER
NOTES**



his spring we introduce our first Chardonnay from our newest vineyard on the Peter Michael estate—La Carrière. This name, the French word for “quarry”, accurately describes both the land’s bowl shape and its soil with multiple layers of rocks. At elevations just around 1800 feet, and on slopes approaching forty percent, the vineyard has ideal southern and southeastern exposures. The vineyard is influenced by cool marine breezes and shallow, low fertility soils—factors advantageous in producing world-class Chardonnay.

We selected French Dijon clones because they are well-matched to the site and provide multi-dimensional complexity by accentuating the exceptional high-toned mineral aspects of the terroir. Typically, Dijon clones ripen about two weeks earlier than other clones, an important element in this cooler, high elevation vineyard.

**TASTING
NOTES**

Layers of fruit—sweet pear, mango and tangerine fill the glass, while understated oak notes add a toasty smokiness. Stony, mineral highlights are pronounced in the mouth, complemented by citrus and subtle oak notes. With appealing concentrated flavors and a clean, bright finish, this wine is enjoyable upon release.

**WINE
INFORMATION**

Harvested: August 8 - September 8, 1997
100% 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 19, 1998
Alcohol: 14.1% pH 3.47 TA 5.9 g/L
Production: 125 cases 750 ml bottles
Release date: March 1, 1999