



*“H
ountain
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

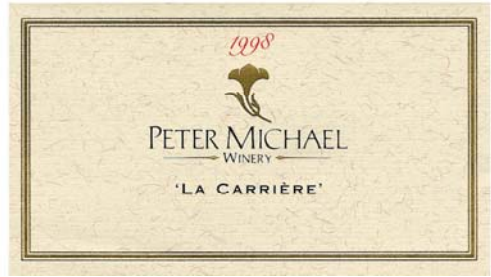


PETER MICHAEL
WINERY

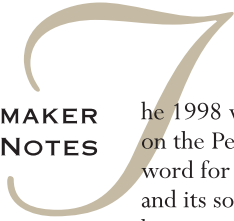
1998

LA CARRIÈRE

Estate Chardonnay



**WINEMAKER
NOTES**



The 1998 vintage is our second offering from our newest vineyard on the Peter Michael estate— La Carrière. This name, the French word for “the quarry”, aptly describes both the land's bowl shape and its soils with their multiple layers of rocks. At elevations between 1600 and 1800 feet, and on slopes approaching forty percent, the vineyard has ideal southern and southeastern exposures and is influenced by cooling marine breezes. Its soils are shallow, providing low fertility-factors advantageous in producing world-class Chardonnay.

In making clonal selections for La Carrière, our goal was to produce a wine whose flavors would be accentuated by exceptional high-toned mineral aspects and elegance. We selected the Dijon clones from Burgundy because they possess the multi-dimensional complexity desired for making such a wine.

**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, this wine exhibits the terroir and clonal selections of the vineyard reflected in the high-toned mineral quality evident in its flavors and clean, bright finish. Delicious now, La Carrière will drink well for four or more years.

**WINE
INFORMATION**

Harvested: September 21 - October 2, 1998

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 26, 1999

Alcohol: 14.1% pH 3.40 TA 6.2 g/L

Production: 613 cases 750 ml bottles, 90 1.5 liter bottles

Release date: March 1, 2000