



*“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

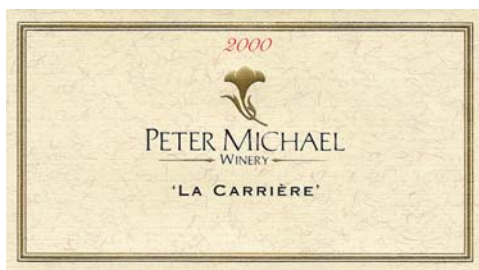
Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL
WINERY

2000
LA CARRIÈRE
Estate Chardonnay



**WINEMAKER
NOTES**

This wine comes 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 the slopes approaching forty percent, the vineyard has ideal southern and southeastern exposures. The vineyard is influenced by cooling marine breezes and has soils that 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**

The 2000 La Carrière initially shows its delicate minerality and grilled nut character, and later reveals elements of lemon-lime citrus, kiwi fruit, and white flowers. The nose carries through to a soft and round palate with lingering notes of toasty oak. To be cellared for 3 years.

**WINE
INFORMATION**

Harvested: September 9-15, 2000
80% of the cuvée was fermented using native yeast
100% barrel fermented
Barrel aged sur lies for 11 months with weekly bâtonnage
Bottled without fining or filtration 2002
Alcohol: 14.1%
Production: 1556 cases 750 ml bottles, 40 cases magnums
Release Date: April 1, 2002