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
2001
La Carrière

Estate Chardonnay

Winemaker Notes

La Carrière, French for “the quarry”, aptly describes this vineyard’s bowl shape and its tremendously rocky soils. Situated between 1600 and 1800 feet above sea level on steep slopes approaching forty percent, the vineyard has ideal southern and southeastern exposures. The vineyard is influenced by cool 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 an elegant wine whose flavors would be accentuated by exceptional high-toned mineral aspects reflective of the vineyard’s rocky soils. We chose the Hyde field selection and the best Dijon clones from Burgundy because they possess the flavor and aroma complexity desired for making such a wine.

Tasting Notes

The 2001 La Carrière may be the best vintage so far. The terroir driven minerality is evident; wet river stone and baking flour come to mind. These elements are highlighted with citrus notes of lemon and lime with a toasty background of pain-grillé. The exquisite elegance is equally rewarding on the palate. The wine is rich and smooth without being too powerful. The mineral core of this wine will allow it to age well over the next 7-10 years like its Burgundian cousins.

Wine Information

Harvested: August 27th - September 4th, 2001
100% naturally fermented using native yeast
100% barrel fermented
Barrel aged sur lies for 11 months with weekly bâtonnage
Bottled unfined and unfiltered January 2003
Alcohol 14.9%
Production: 1,200 cases 750 ml bottles, 40 cases magnums
Released: April 1, 2003