



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


PETER MICHAEL
WINERY

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

2002
LA CARRIÈRE
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**

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 mountain slopes exceeding forty percent in grade, the vineyard has ideal southern and southeastern exposures. The vineyard's shallow rocky soils provide excellent drainage and low fertility—factors advantageous in producing world-class Chardonnay. In 2002, judicious irrigation proved to be a determining factor in fruit quality. Giving the vines small drinks of water throughout hot spells kept the vine canopy healthy and allowed the fruit to achieve full ripeness.

**TASTING
NOTES**

The terroir-driven minerality is evident; wet river stone and baking flour. Notes of lemon, pear and lime; a hint of toast; reminiscent of lemon meringue pie. Rich and smooth; wonderful balance, depth, and length. Its bright acidity and minerality will allow it to age well over the next 7-10 years like its Burgundian cousins from Puligny.

**WINE
INFORMATION**

Harvested: September 2002
100% naturally fermented using native yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged sur lies 11 months with weekly bâtonnage
Bottled unfiltered and unfiltered January 28, 2004
Alcohol: 14.7%
Production: 1439 cases 750ml bottles, 40 cases 1.5L bottles
Release Date: April 1, 2004