



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

LA CARRIÈRE VINEYARD

*Peter Michael Estate
High above Knights Valley
Eastern Sonoma County*

Planted: 1994

Chardonnay clonal selections:

See 14%,
Dijon 60%,
Hyde 26%

Elevation: 1,200 – 1,700 feet

Soil: rocky, volcanic-origin,
rhyolite

Exposure: south-southeast



PETER MICHAEL
WINERY

2005
LA CARRIÈRE

*Single Vineyard
Estate Chardonnay*



**VINTAGE
NOTES**

The 2005 growing season began as a study in wildly unpredictable weather. However, the legacy of 2005 will be its perfect ripening conditions. Winter and spring were beset with heavy rain. We saw hail in mid-May, then more rain just as bloom was upon us, resulting in some shatter for the Chardonnay. Just as every conceivable weather fluctuation had challenged the vines, we finally welcomed sunny and warm conditions, giving us an extended and ideal ripening season. Conditions remained virtually perfect and resulted in a trouble-free harvest yielding great concentrated flavors with vibrant acidity for the white varietals.

**WINEGROWING
NOTES**

La Carrière, French for “the quarry,” aptly describes this vineyard’s bowl shape and its tremendously rocky soils. Situated between 1200 and 1700 feet above sea level on steep mountain slopes exceeding forty percent in grade, the vineyard has ideal southern and southeastern exposures. The vineyard’s shallow rocky soils provide excellent drainage, low fertility and regularly the lowest yields on the estate. La Carrière with its concentrated “liquid minerality” effectively reflects its mountainous origin.

**WINEMAKER’S
TASTING
NOTES**

A terroir-driven minerality remains the signature of this vineyard, with aromas of crushed stone, lily, hazelnut and sweet pear. Touches of mandarin orange and sweet vanilla complete the elegant bouquet. Notes of citrus oils, white peaches and lemon highlight the minerality. Rich and intense, 2005 La Carrière presents wonderful concentration and elegance on the palate. It’s bright acidity and minerality will allow it to age well over the next 10 years, much like its Burgundian cousin from Puligny-Montrachet.

**WINE
INFORMATION**

Harvested: September 20-September 29, 2005
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 30, 2007
Alcohol: 14.7 %
Release Date: April 2, 2007