



*M*ountain

*vineyards,  
classical  
winemaking,  
limited  
production”*

**NAPA COUNTY**

*Grape source:  
Howell Mountain  
and our own  
Estate Vineyard  
on Mt. St. Helena*

Clones: Preston,  
Sauvignon Musqué  
Elevation: 1,500 – 1,700 feet  
Soils: Volcanic-origin,  
Rhyolite and Tuff



PETER MICHAEL  
WINERY

1997  
L'APRÈS-MIDI

*Sauvignon Blanc*



**WINEMAKER  
NOTES**

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he 1997 L'Après-Midi is a unique blend of wine combining our traditionally-sourced Howell Mountain vineyard with an addition from our new estate vineyard on the slopes of Mount St. Helena. Grapes were hand-sorted, whole cluster pressed and then barrel fermented in French oak with 50% indigenous yeasts. This 100% Sauvignon Blanc was “sur lie” aged in the barrel for ten months and bottled in August, 1998.

Following a mild winter, an early bud break and a warm growing season resulted in one of the earliest harvests on record. The cool, high elevation and summer-morning fog favorably influenced the vineyard climate, enhancing grape quality and flavors—especially important in the warm growing season of 1997. Our tastings reveal an exceptional vintage.

**TASTING  
NOTES**

Gooseberry fruit, grapefruit oils, and lemon zest aromas are complemented by a hint of sweet oak. With a full fruit entry, the flavors exude a variety of citrus including pink grapefruit, lemons and tangerines with pleasing slate-like mineral tones evoking terroir.

**WINE  
INFORMATION**

Harvest: August 19 & September 3, 1997  
Fermented with 50% native yeasts  
100% barrel fermented Sauvignon Blanc  
10% Taransaud Allier, light toast barrels  
Barrel aged sur lies for 11 months with weekly bâtonnage  
Bottled August 13, 1998  
Alcohol 13.7% pH 3.1 TA 7.4 g/L  
Production: 701 cases 750 ml bottles, 116 1.5L bottles  
Release date: March 1, 1999