

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

L'APRÈS-MIDI VINEYARD

*Peter Michael Estate
Eastern Sonoma County*

Planted: 1995

Sauvignon Blanc clonal selections:

Preston: 70%

Musqué: 30%

Elevation: 1,100 – 1,200 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



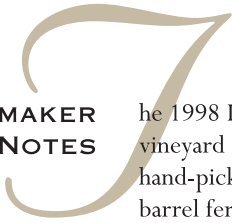
PETER MICHAEL
WINERY

1998
L'APRÈS-MIDI

Estate
Sauvignon Blanc



**WINEMAKER
NOTES**



The 1998 L'Après-Midi is now solely sourced from our own estate vineyard on the slopes of Mount St. Helena. Grapes were hand-picked and hand-sorted, whole cluster pressed and then barrel fermented in French oak with 60% indigenous yeasts. This 100% Sauvignon Blanc was "sur lie" aged in the barrel for ten months and bottled in August, 1999.

**TASTING
NOTES**

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

**WINE
INFORMATION**

Harvest: September 30, 1998
Fermented with 50% native yeasts
100% barrel fermented Sauvignon Blanc
10% Bordeaux shaped Allier, light toast barrels
Barrel aged sur lies for 11 months with weekly bâtonnage
Bottled August 23, 1999
Alcohol 14.2% pH 3.11 acid 7.4g/L
Production: 437 cases 750 ml bottles, 120 1.5L bottles
Release date: March 1, 2000