



*“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

2000
L'APRÈS-MIDI

Estate
Sauvignon Blanc



WINEMAKER
NOTES

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he 2000 L'Après-Midi is now solely sourced from our own estate vineyard on the slopes of Mount St. Helena. Grapes were handpicked and hand-sorted, whole cluster pressed and then barrel fermented in French oak with 85% indigenous yeasts. This 100% Sauvignon Blanc was “sur lie” aged in the barrel for twelve months and bottled in November 2001.

TASTING
NOTES

The 2000 L'Après-Midi offers a vibrant and intense bouquet of juniper berry and goose berry with an influence of peppery-spice. The balanced and crisp palate features an array of intense citrus fruits from grapefruit to orange, establishing a superb and long finish. Will be enjoyable now through the next 3 years.

WINE
INFORMATION

Harvest: August 28-30, 2000
Fermented with 85% native yeasts
100% barrel fermented Sauvignon Blanc
in Allier light toast barrels
Barrel aged sur lies for 12 months with weekly bâtonnage
Bottled: November 6, 2001
Alcohol 13.9%
Production: 308 cases 750 ml bottles, 49 cases magnums
Release date: April 1, 2002