



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

L'APRÈS-MIDI VINEYARD

*Peter Michael Estate
Eastern Sonoma County*

Planted: 1995

Sauvignon Blanc selections:

Preston: 70%

Musqué: 30%

Elevation: 1,100 – 1,200 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL
WINERY

2001
L'APRÈS-MIDI

Estate
Sauvignon Blanc



WINEMAKER
NOTES

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he 2001 L'Après-Midi is 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 100% indigenous yeasts. This 100% Sauvignon Blanc was “sur lie” aged in the barrel for nine months.

TASTING
NOTES

The minerality and delicacy of this Sauvignon Blanc reflects this vineyard's terrior, particularly its white, rocky, volcanic soils. This wine also shows the power and richness of the 2001 vintage. Aromas of lime peel and citrus oil with a trace of dry apricot, peony, gooseberry and white truffle. Good body and minerality with a high natural acidity and a long finish.

Ready to drink now. Can be cellared two to three years.

WINE
INFORMATION

Harvest: August 26-30, 2001
Fermented with 100% native yeasts
100% barrel fermented Sauvignon Blanc
Barrel aged sur lies for 9 months with weekly bâtonnage
Alcohol 14.1%
Production: 750 cases 750 ml bottles, 50 cases magnums
Release date: September 1, 2002