

2002 L'APRÈS-MIDI SAUVIGNON BLANC
VINEYARD & WINE NOTES



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

L'APRÈS-MIDI VINEYARD

*Peter Michael Estate
High above Knights Valley
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

2002
L'APRÈS-MIDI

Estate
Sauvignon Blanc



WINEMAKER
NOTES

The 2002 L'Après-Midi was grown and produced from our estate vineyard high on the slopes of Mount St. Helena. The growing season was characterized by a sunny, warm summer followed by a hot fall with little morning fog. The cool high elevation favorably influenced the vineyard climate, enhancing grape quality and flavors. The grapes were picked and sorted by hand, whole cluster pressed and then naturally fermented in barrel. This 100% Sauvignon Blanc was "sur lie" aged in the barrel for nine months. Our tastings reveal an exceptional vintage.

TASTING
NOTES

The minerality and delicacy of this Sauvignon Blanc reflect this vineyard's mountain terroir, particularly its white, rocky volcanic soils (called 'tuff'). Aromas of lime peel, citrus oil, sweet pear juice and notes of pineapple, gooseberry and white truffle. Good body and minerality with a high natural acidity to allow further ageing. Enjoyable now through the next 3 years.

WINE
INFORMATION

Harvest: September 6-24, 2002
Fermented by 100% native yeasts
100% barrel fermented Sauvignon Blanc in French oak,
selected from small artisan coopers
Barrel aged sur lies 9 months with gentle bâtonnage
Bottled: May 29, 2003
Alcohol: 14.2%
Production: 1,992 cases of 750 ml bottles, 49 cases of magnums
Release: September 1, 2003