

2003 L'APRÈS-MIDI SAUVIGNON BLANC
VINEYARD AND WINEMAKER NOTES



*M*ountain
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

2003
L'APRÈS-MIDI

Estate Vineyard
Sauvignon Blanc



VINTAGE
NOTES

A wet and cold early Spring followed by a period of warm to hot days allowed a quick, full development of the canopy. After an excellent berry-set, the crop was thinned to an average size (3 tons/acre.) Several heat spells brought the fruit to optimal ripeness.

WINEGROWING
NOTES

Grown along side of our Les Pavots Bordeaux red varietals, the Sauvignon Blanc for L'Après-Midi has taken to the cool slopes of Mount St. Helena. The grapes were picked and sorted by hand, whole cluster pressed and then naturally fermented in barrel. No malolactic fermentation was conducted in order to preserve all of the fruity and zesty character of the Sauvignon Blanc. All lots were aged separately on their lees for 9 months with gentle bâtonnage. Judicious blending of these lots was done to compose a cuvée most representative of its terroir.

TASTING
NOTES

Intense and multi-layered bouquet of honeysuckle, gooseberry, white flesh peach, bergamot, honeyed grapefruit and dry apricot with elegant touches of acacia, daffodil, white pepper, dry hay and wet stone. Rich and zesty, the mouth feel is reminiscent of the aromas and seamless. The strong mineral background, stamp of the L'Après-Midi terroir, counterbalances the overall richness, giving a clear delineation. The finish is layered, long and elegant. Built to age, this L'Après-Midi is already showing intensity.

WINE
INFORMATION

Harvested: September 17 – 23, 2003
100% naturally fermented using native yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged 'sur lies' 9 months with gentle bâtonnage
Bottled May 19, 2004
Alcohol 14.2%
Production: 1770 cases 750ml bottles, 40 cases 1.5L bottles
Release Date: September 1, 2004
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