



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

PISONI VINEYARD

*Santa Lucia Highlands
Monterey County*

Planted 1991

Pinot Noir selection:

Vosne-Romanée 100%

Elevation: 1,500 feet

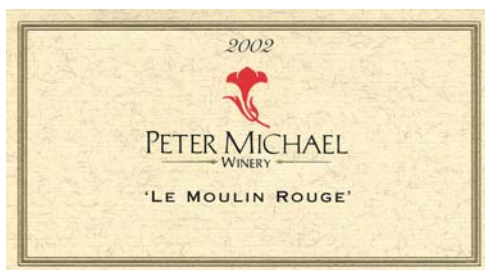
Soil: decomposed granite

Exposure: east-northeast



PETER MICHAEL
WINERY

2002
LE MOULIN
ROUGE
Pinot Noir



VINTAGE
NOTES

W

inter and Spring were both mild and very dry. The slow growth of the vines induced a tiny crop of concentrated fruit. Several heat spikes during the summer were tempered by great air circulation thanks to the vineyard's lofty elevation. A final flush of heat over Labor Day weekend brought the fruit to optimal ripeness.

WINEGROWING
NOTES

The distinctive aromas and flavors of Le Moulin Rouge exhibit its coastal origin, the Pisoni Vineyard on the slopes of Santa Lucia Highlands in Monterey County. The coastal soil and climate contribute a dense yet delicate richness and add to the wine's complexity. The clone, originating from Burgundy's Vosne-Romanée, is expressed in the wine's concentrated perfume and distinct varietal expression. Burgundian techniques, such as cold soaking and manual punchdowns in open top fermenters, were also incorporated into production to achieve color extraction and soft, round tannins.

TASTING
NOTES

Intense aromas of raspberry and red cherry completed by hints of Earl Grey tea, sweet oak, graphite and mint soar quickly. Then, the bouquet opens up to additional aromas such as wild strawberries, ripe Quetsche plum, violet and forest floor. Rich yet delicate, the mouthfeel is round, soft and precise which leads to a very long, fruity and slightly earthy finish. 2002 Le Moulin Rouge drinks well young yet will age for 7+ years.

WINE
INFORMATION

Harvested: September 10, 2002
100% naturally fermented using native yeasts
Aged in 50% new French oak barrels
Bottled unfiltered and unfiltered January 30, 2004
Alcohol 14.8%
Production: 283 cases 750ml bottles, 39 cases 1.5L bottles, 1 3L bottle
Release Date: September 1, 2004