

2002 MA BELLE-FILLE CHARDONNAY
VINEYARD AND WINEMAKER NOTES



*M*ountain
vineyards,
classical
winemaking,
limited
production”

**MA BELLE-FILLE
VINEYARD**

*Peter Michael Estate
Eastern Sonoma County*

Planted: 1990

Chardonnay selections:

Calera 25%

Mount Eden 25%

Hudson 25%

Hyde 25%



PETER MICHAEL
WINERY

Elevation: 1,800 – 2,000 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast

2002
MA BELLE-FILLE

Estate Vineyard
Chardonnay



VINTAGE
NOTES

A mild and fairly dry Spring ushered in a healthy start for the vines in 2002. An even bloom and fruit-set provided an above average crop size which allowed crop thinning as the season dictated. Several heat spikes during the summer were balanced by the cool marine breezes that wash over our estate's high elevation vineyards. A final flush of heat over Labor Day weekend brought the fruit to optimal ripeness.

WINEGROWING
NOTES

At the highest elevation on the estate, the influence on Ma Belle-Fille from the marine breeze is greater resulting in cooler daily temperatures in the summer and the autumn months. Situated far up above the summer fog ceiling and exposed to the Southeast, the vineyard receives the very first rays of sunshine each morning and remains sunny all day long. This full insolation combined with cooler temperatures creates some unique conditions for the ripening of the fruit. The maturation is reached at the earliest among all of the estate vineyards. The picking of its fruit rings in the harvest season.

TASTING
NOTES

Rich and intense, this inaugural vintage of Ma Belle-Fille boasts aromas of citrus oils, orange blossoms, dry apricot, apple skins, lily of the valley, wet stone and brioche intermixed with such exotic tropical fruits as guava and ripened pineapple, and a hint of fern and earthiness. The mouth is rich, concentrated and very generous, displaying additional flavors of baked Reinette apple, walnut and pain grille. The overall richness of Ma Belle-Fille presages a long ageing potential.

WINE
INFORMATION

Harvested: September 4 – 7, 2002
100% of the cuvée was fermented using native yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged 'sur lies' for 11 months with weekly bâtonnage
Bottled without fining or filtration on January 27, 2004
Alcohol: 15.1%
Production: 881 cases 750ml bottles, 20 cases 1.5L bottles
Release Date: September 1, 2004