

2004 MA BELLE-FILLE ESTATE CHARDONNAY
VINEYARD AND WINEMAKER NOTES



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

MA BELLE-FILLE VINEYARD

*Peter Michael Estate
High above Knights Valley
Eastern Sonoma County*

Planted: 1999

Chardonnay selections:

Calera 25%,
Mount Eden 25%,
Hudson 25%,
Hyde 25%

Elevation: 1,700 – 1,900 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL
WINERY

2004

MA BELLE-FILLE

*Single Vineyard
Estate Chardonnay*



**VINTAGE
NOTES**

Persistent heavy rains characterized Winter 2004, giving way to notes of sustained heat midway through March. This induced an early-to-normal bud break for our Chardonnay. As the spring rains ceased for the season a second heat spike resulted in some of the earliest bloom the Peter Michael Winery had ever witnessed: some in late April. The bloom period was sunny and warm throughout May and resulted in great berry set. Following a hot, dry summer we entered the final stages of ripening at a consistent, steady and even pace. Because of sustained temperatures in the 90s harvest began early: in late August, and culminated midway through October.

**WINEGROWING
NOTES**

At the highest elevation on the estate, the marine influence on Ma Belle-Fille 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 exposure combined with cooler temperatures creates some unique conditions for ripening the fruit. Maturation is reached earliest here among all of the Peter Michael vineyards.

**WINEMAKER'S
TASTING
NOTES**

Spectacularly rich and intense, this vintage of Ma Belle-Fille boasts aromas of citrus oils, orange, dry apricot, apple skins, wet stone and brioche intermixed with notes of acacia. The mouth is rich, concentrated and very generous, displaying additional flavors of baked Reinette apple, meringue and orange rind. The finish is layered, rich, seductive and very long.

**WINE
INFORMATION**

Harvested: August 25 – 30, 2004
100% of the cuvée was fermented using natural yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged sur lies 11 months with weekly bâtonnage
Bottled without fining or filtration in February 2, 2006
Alcohol: 14.5 %