



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

**ALEXANDER MOUNTAIN
ESTATE**

*High above Alexander Valley
Sonoma County*

Planted 1980

Chardonnay selection:

Old Wente 100%

Elevation: 1,400 – 1,800 feet

Soil: volcanic origin Kidd series
and decomposed shale

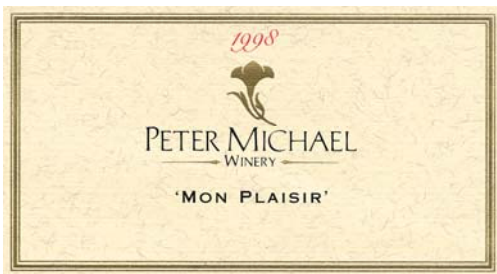
Exposure: west-southwest



PETER MICHAEL
WINERY

1998
MON PLAISIR

Chardonnay



**WINEMAKER
NOTES**

M

on Plaisir is our flagship wine, which we have produced from the same vineyard since 1987. This small vineyard located in the hills above Alexander Valley reveals the distinctive and unique flavors of its birthplace. The hillside exposure, soil, and grape clone each contribute to the wine's complexity. The cool and low yielding 1998 season further enhances the extracted perfume that makes Mon Plaisir a rare single vineyard designation. The terroir revealing aromas are even more powerful and seductive. At harvest, the grapes were hand picked into small bins. After whole-cluster pressing of the grapes, the juice was transferred into barrels for fermentation. Five of every ten barrels were fermented using only indigenous yeast. A weekly "bâtonnage"—a gentle stirring of each barrel—enhanced the wine's suppleness and complexity.

**TASTING
NOTES**

The 1998 Mon Plaisir exhibits a densely concentrated expression of its terroir with its signature aroma of fresh apple and apricot jam. Heady and perfumed with orange marmalade undertones. Notes of lemony citrus oils and tropical aromas pervading throughout the nose. A lush palate balanced with an acidity that frames and extends the fruit flavors. Our barrel selection adds clove, vanilla cream, and grilled nut flavors, which complements the rich fruit. This wine will continue to develop for 4+ years.

**WINE
INFORMATION**

Harvested: October 20th–27th, 1998
100% barrel fermented in 65% new French oak barrels from François Frères
50% of cuvée made using only indigenous yeasts
Barrel aged sur lies 10 months with weekly bâtonnage
Bottled without fining or filtration on August 25th, 1999
Alcohol: 14.1%; pH 3.61; TA 5.7 g/L
Production: 1141 cases 750 ml bottles, 120 1.5L bottles
Release date: September 1, 2000