



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

**ALEXANDER MOUNTAIN  
ESTATE VINEYARD**

*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

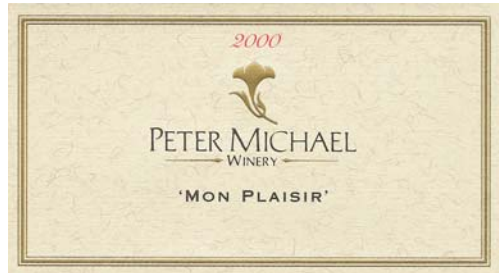
Exposure: west-southwest



PETER MICHAEL  
WINERY

2000  
MON PLAISIR

*Chardonnay*



**WINEMAKER  
NOTES**

Mon Plaisir is our flagship wine, a wine we have made continuously from the same vineyard since 1987. This small vineyard located in the hills high above Alexander Valley imports distinctive and unique flavors to the wine.

The cool and low yielding vineyard further enhances the extracted perfume that makes Mon Plaisir a rare single vineyard designation. 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**

This 2000 Mon Plaisir shows exotic aromas of orange marmalade and smoked persimmon. The subtlety of white flower petals mingled with mineral essence adds to its grace and velvety elegance.

Ready now. Can be cellared three to four years.

**WINE  
INFORMATION**

Harvested: September 6<sup>th</sup>–10<sup>th</sup>, 2000

100% barrel fermented in 60% New French Oak from selected

Artisan Coopers

50% of cuvée made using only indigenous yeasts

Barrel aged sur lies 10 months with weekly bâtonnage

Bottled without fining or filtration.

Alcohol: 14.1%

Production: 506 cases 750 ml bottles and 40 cases of magnums

Release date: September 1, 2002