



“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

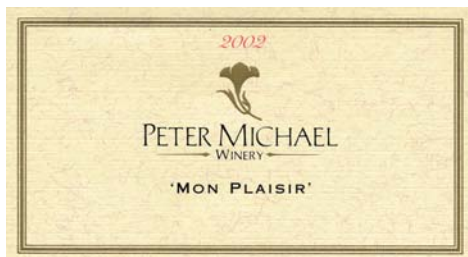
Exposure: west-southwest



PETER MICHAEL
WINERY

2002
MON PLAISIR

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 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**

Mon Plaisir has been produced since 1987 from a vineyard located in the hills above Alexander Valley. The cool and low yielding vineyard enhances the extracted perfume that makes Mon Plaisir a rare single vineyard designation. This year, long alcoholic and malolactic fermentations allowed us to develop even further its intense and complex bouquet, as well as a round and very 'gras' mouthfeel.

**TASTING
NOTES**

Open and intense, this wine is indeed a true pleasure, displaying an exquisite bouquet of lemon cream, marmalade, candied pineapple and honey as well as tropical and stone fruit. The palate is rich, full-bodied and creamy with beautiful fresh lemon, Golden Delicious apple, brioche and mineral notes. Hints of pain grille and hazelnut complete the long final mouth feel of this wine.

**WINE
INFORMATION**

Harvested: September 16 – 19, 2002
100% naturally fermented using native yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged 'sur lies' 11 months with weekly bâtonnage
Bottled unfiltered and unfiltered January 28, 2004
Alcohol 14.7%
Production: 1440 cases 750ml bottles, 40 cases 1.5L bottles
Release Date: September 1, 2004