



PETER MICHAEL
WINERY

PINOT NOIR: PUTTING DOWN ROOTS

For more than a decade the Michael Family has been intrigued by the challenge of establishing a world-class Pinot Noir vineyard. The fickle nature of this grape is more than offset by the sublime results possible when everything falls into place. The next few years will see the debut of several new Pinot Noir bottlings, the roots of which go back years. Two new vineyard sources are slated to come into production, the Reuling Vineyard in the Russian River Valley and Peter Michael Winery's own property a short five miles from the Pacific Ocean in northwestern Sonoma County.

—Continued on page 2

FALL
LETTER,
2007

I S S U E
X X X I

Perched on slopes as steep as 40%, Peter Michael Winery's new Seaview vineyard promises to produce wines as dramatic as its setting.



PINOT NOIR: PUTTING DOWN ROOTS

—Continued from page 1



Nine vintages ago, Peter Michael Winery first released a Pinot Noir, Le Moulin Rouge, produced from fruit grown by the Pisoni family. Their property in the Santa Lucia Highlands of Monterey County is one of the most celebrated Pinot Noir vineyards in California. Perched above the Salinas Valley at an altitude of 1,300 feet, “Pisoni” is set on undulating east-facing slopes with sandy, decomposed granite soils and a cool maritime-influenced climate. Gary Pisoni planted the first vines in 1982, laboriously trucking in irrigation water to establish and maintain them. The site remains exclusively dedicated to Pinot Noir. Today, three generations of the family custom farm grapes for several top California Pinot Noir producers as well as for their own label. Working closely with Peter Michael winemaker Nicolas Morlet, the Pisoni family produces fruit of pristine quality for our Le Moulin Rouge single vineyard bottling. Yielding a scant 500 to

600 cases per vintage, each year “our” blocks of this property produce dense, richly textured wines.

The success of Le Moulin Rouge and our close association with the Pisoni family inspired a similar relationship closer to home with the Reuling family in the Russian River Valley. There we have collaborated on the planning and development of seven acres of the Reuling’s property with select clones of Pinot Noir. Our three blocks on this

gently westward-sloping site range from sandy-alluvial to more clay-based soils. Planted in 2003, our first harvest of Reuling fruit was the 2006 vintage. While the initial wines confirm Nick’s expectations about the site’s incredible potential, only time will tell if this first vintage will achieve the high standards we hold for wines bearing the Peter Michael name.

While we are very pleased to be working with the Pisoni and Reuling families, the Michaels truly desired an estate Pinot Noir. Seeking only property with “great growth” potential, the site specificity and cool climate demanded by the grape focused the family’s search on the rugged ridgelines of the Sonoma Coast.

In 1998, the family purchased a truly exciting parcel, located on the first ridge in from the coast above the South Fork of the Gualala River, in what will soon be the Fort Ross-Seaview American Viticulture Area (AVA).



Top left: surrounded by the arid splendor of Monterey County’s Lucia Mountains, the Pisoni Vineyard is the source of our Le Moulin Rouge bottling.

Below left, the Salinas Valley funnels cool marine influence to the vines at the Pisoni Vineyard, making this an ideal location to grow Pinot Noir.

Above, PMW Vineyard Manager, Javier Aviña and Winemaker Nicolas Morlet visit our Seaview property regularly to keep tabs on the progress of the young vines. “Jav” and “Nick” are captivated by the potential of this vineyard site.

While the total acreage is about 400, we are developing just 30 as vineyards. The rest of the property has been reserved as a wildlife corridor. After years of study and careful preparation, 26 acres were planted in 2006 with an additional 4 acres planted this spring.

The vines are situated on a set of moderate to very steep slopes between 1,000 and 1,500 feet above sea level. The exposure is a mix of east and northeast facings and benefits from both the cooling influence of the Pacific Ocean just over the ridge to the west, and the mild, sunny mountain climate. The soils are a patchwork of rocky alluvial sediments, decomposing volcanic material, and clay.

SIR PETER AND LADY MICHAEL FOUNDATION UPDATE

The mission of the Sir Peter and Lady Michael Foundation is to support innovative research, clinical trials and applied methods of improving the detection, imaging, management and non-invasive treatment of prostate cancer. The Foundation is pleased to announce the appointment of two new members to its Board of Advisors:

Carey A. Cullinane, MD, MPH, of Manhattan Beach California, is the first surgical oncologist formally trained in cancer genetics. She completed her undergraduate studies at Mount Holyoke College in biochemistry. She earned her MD at Tulane University School of Medicine and her MPH at Tulane University School of Public Health and Tropical Medicine.

Carl Goldfischer, MD, of Belvedere California, received an MD with honors in Scientific Research from Albert Einstein College of Medicine and a BA from Sarah Lawrence College. He is also a member of the Board of Trustees of Mt. Zion Hospital.

Carey and Carl will be helping with the selection of postdoctoral research fellows to be funded as well as evaluating the institutions' prostate cancer imaging research.

The Foundation will continue to support prostate cancer research and the dissemination of the results on an international level. Thank you to all who have supported this cause.

www.petermichaelfoundation.org

All blocks have been planted to carefully selected Burgundian field selections of Pinot Noir on a mix of rootstocks. The terroir will most likely give us three subtly different bottlings. The first crop is expected by 2010, but the fruit itself will ultimately determine when it is ready for a Peter Michael label.

At the winery, preparations are underway to receive the fruit of these new vineyards. A new fermentation cellar, recently completed, will be used exclusively for Pinot Noir. This space is being outfitted with custom-made small capacity tanks, specially designed to facilitate the classical punch down technique used for this delicate grape.

The Michael Family is excited about the prospect of producing more exceptional wines and seeing the Seaview project come to fruition. While we are encouraged by our early successes, years of continued perseverance will be required before the winery sees our new vineyards expressed as finished wines. We can hardly wait to taste.

Below, Pinot Noir vines in the morning sun. The rugged ridgelines of the Sonoma Coast frame our new Seaview vineyard site. The combination of steep, well drained slopes, mountain sun, and very cool marine influence promise fruit with world-class depth and concentration.



2007 FALL RELEASE

The Winemaker's Tasting Notes

2005 MON PLAISIR

Chardonnay

True to its name, this wine is indeed a true pleasure, open and intense. It displays an exquisite bouquet of lemon cream, honey and candied pineapple. The palate is rich, full-bodied and creamy with beautiful notes of fresh lemon, Mirabelle plum and golden delicious apple coupled with brioche and a flinty mineral character. Hints of pain grillé and hazelnut complete the long final mouth feel of this wine.



2005 MA BELLE-FILLE

*Estate Vineyard
Chardonnay*

2005 marks the fourth vintage of Ma Belle-Fille. The wine is spectacularly intense, boasts aromas of citrus oils, tangerine blossom, dried apricot, apple skins, accented with wet stone-like minerality, brioche and acacia. Rich, concentrated and generous in the mouth, the wine displays additional flavors of William pear, dried almond, meringue and orange rind with notes of baked Reinette apple. The finish is seductively layered and very long.



2005 POINT ROUGE

Chardonnay

The 2005 Point Rouge is an exceptional wine, offering a subtle symbiosis of richness, complexity and elegance. The nose is redolent of orange rind, citrus oils, golden delicious apple, William pear, acacia, and candied pineapple accented by notes of wet stone, coconut, crème brûlée, honeysuckle, chestnut skin, vanilla, and white truffle. Multi-dimensional, rich and seamless, the palate offers a rare harmony of the different components as well as an extraordinary persistence. Already extremely refined, the 2005 Point Rouge will gain even more complexity in 3-4 years and should continue to age gracefully after that.



2006 L'APRÈS-MIDI

*Estate Vineyard
Sauvignon Blanc*

The 2006 L'Après-Midi is a superb expression of our estate's terroir. Intense and multi-layered, the bouquet is dominated by honeysuckle, hawthorn, gooseberry, lime, white flesh peach, William pear and dried apricot, completed by elegant touches of acacia, white pepper, guava, quince and wet stone. Rich and zesty, the flavors are reminiscent of the aromas and the mouth feel is seamless. The strong mineral background, stamp of the estate counterbalances the overall richness, giving a superb refinement. The finish is layered, very long and elegant. Built to age, the 2006 L'Après-Midi is already revealing itself.



2005 LE MOULIN ROUGE

Pinot Noir

The 2005 Le Moulin Rouge leads with intense aromas of raspberry and red cherry completed by hints of Earl Grey tea and graphite. Opening further, the bouquet reveals additional aromas such as toasted wild strawberries, raspberries, Grillottes cherries with cloves and cinnamon in background. In the mouth the wine is intensely flavored, blending richness and delicacy as the flavors stretch to a long fruit-filled finish. The 2005 Le Moulin Rouge drinks well young yet will age for a decade.



2004 L'ESPRIT DES PAVOTS

*Estate Vineyard
Red Bordeaux Blend*

The 2004 of L'Esprit des Pavots displays all of the usual features which characterize the Les Pavots terroir: blueberry, vanilla beans, licorice, chocolate, cedar and coffee. Spectacularly rich and intense, the fruit of the younger vines brings additional aromas of red cherries, plums and red pepper to the complex bouquet. The palate is full-bodied, rich and concentrated, exhibiting abundant, youthful yet supple tannins and a lingering finish. Fruit forward and enjoyable at release time, this great wine should age well for a decade.



THE GROWING SEASONS AND HARVESTS

THE 2004 VINTAGE

Persistent heavy rains characterized Winter 2004, giving way to a sustained heat spell mid-way 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 vineyards 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 90's, harvest began early in late August and culminated midway through October.

THE 2005 VINTAGE

The 2005 growing season began as a study in wildly unpredictable weather patterns. However, the legacy of 2005 will be its perfect ripening conditions. Winter and spring were beset with heavy rain. We saw hail in mid-May, only to yield to more rain just as bloom was upon us, resulting in some shatter for the Chardonnay. Just as every conceivable weather fluctuation had challenged the vines, we finally welcomed sunny and warm conditions. And it remained, giving us an extended and ideal ripening season. Conditions remained virtually perfect and resulted in a trouble-free harvest yielding great concentrated flavors with vibrant acidity for the white varietals.

“Mountain vineyards, classical winemaking, limited production”



PETER MICHAEL
WINERY

12400 IDA CLAYTON RD.
KNIGHTS VALLEY
CALISTOGA, CA 94515

800-354-4459

FAX 707-942-0209

petermichaelwinery.com

WRITTEN BY
THE STAFF AT
PETER MICHAEL WINERY

PHOTOGRAPHY BY
PENNY WOLIN
AND THE PISONI FAMILY

DESIGN BY
LEANNE SCHY