

*Pinot Noir being poured at a winery dinner. We recommend serving this wine at about 62 degrees, a little cooler on a warm day as the wine will warm up quickly in the glass.*

## SERVING UP THE BOUNTY



PETER MICHAEL  
WINERY



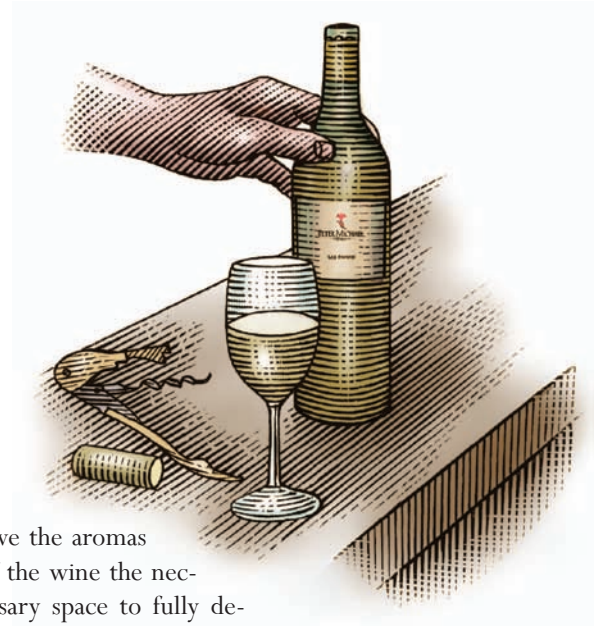
FALL  
LETTER,  
2010

I S S U E  
X X X V I I

We spend a fair amount of time talking to the people that drink our wines. Regardless of whether it is an experienced member of the wine trade or one of our newest mailing list members, we get a lot of questions about the “proper” service of our wines. While we feel that there is a certain element of personal preference involved in all matters of wine enjoyment, we do have some pretty clear thoughts on the subject. Rather than give you an iron clad list of dos and don’ts, we would prefer to tell you what we do ourselves here at the winery and why. In this issue of the newsletter we are going to present a few of the basics of how we serve the wines at our own hospitality events with the idea of providing some guidelines on glassware, serving temperature and the question of when and why to decant.

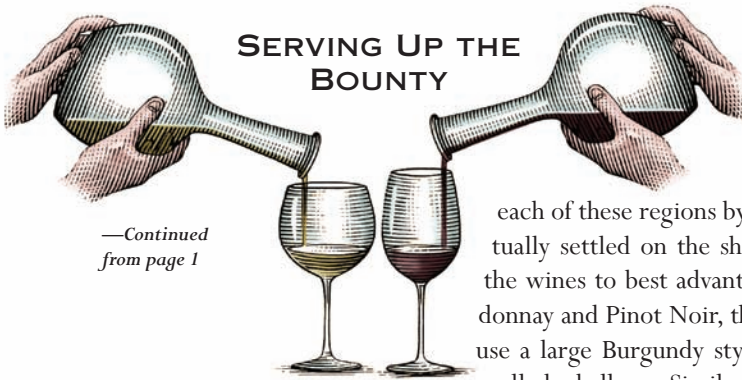
First, let’s consider glassware: Peter Michael wines are inspired by the classic wines of Burgundy and Bordeaux. Following that, we feel that using the glassware that

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give the aromas of the wine the necessary space to fully develop. We have tried other styles of stemware but the wines never seem to show as well as with the traditional shapes.

*Top left, Chardonnay being served in classic Burgundy style stemware. Leaving lots of headspace allows the aromas of the wine to fully develop.*



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*Proper stemware is key to having the wines show their best; Burgundy balloons for Chardonnay and Pinot Noir, Bordeaux style glasses for Cabernet blends and Sauvignon Blanc.*

is traditional in those regions shows our wines at their best. The logic is simple: the glassware evolved over time in each of these regions by trial and error and eventually settled on the shape and size that showed the wines to best advantage. Therefore, for Chardonnay and Pinot Noir, the Burgundy varietals, we use a large Burgundy style wine glass, sometimes called a balloon. Similarly, for the Bordeaux style wines in our portfolio (for whites, blends of Sauvignon Blanc, and Sémillon, for the reds, blends of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot), we use a large Bordeaux style glass. By large we mean bowls that hold between 22-25 ounces if you were to fill them to the rim. For tastings we pour only about 3 ounces, for actual dining service about 5 ounces. The large bowls

Next, serving temperature: we serve the whites at 55 to 60 degrees Fahrenheit and the reds only a bit warmer at 62 to 65 degrees. Note that the whites are quite a bit warmer than the typical refrigerator temperature of 35 to 40 degrees. In order for you to smell the aromas and nuances in wines, the compounds that make up these characteristics need to become vaporous. Otherwise, your nose simply cannot detect them and you cannot enjoy them. The colder the wine is the less this is going to happen. With the reds, note the temperature is lower than the typical 68 to 72 degrees of “room temperature.” If served too warm, the reds can seem out of balance. The alcohol that helps to give the wine the weight, body and mouth feel can overpower the fruit and other aromas in the wine. Our experience is that just a few degrees can make a big difference in our enjoyment of the wines. If you have a dedicated wine cellar or wine cooler these “ideal” serving temperatures are pretty easy to achieve. If

*Below, Decanting is important to allow younger Chardonnays and Cabernet blends the aeration to fully open. With older Cabernets it is necessary to remove the natural sediment before serving. Sauvignon Blanc and Pinot Noir express themselves quickly in the glass and therefore do not require decanting.*



not, we recommend placing both whites and reds in the refrigerator until they are cool to the touch; the whites a bit cooler than the reds. However, we would not leave our wine in the fridge so long that they get down to refrigerator temperature. Once over chilled, it takes them some time to recover.

Finally decanting: basically there are two reasons to decant wines. One, for aeration; this allows the flavors to develop. Two, to leave behind any sediment that may have precipitated during aging. The first case applies more to young wines and the second to older wines. In general, our young wines benefit from decanting. We will frequently decant the young Chardonnays and Cabernet blends to allow them to open so when they are served they show more fully developed aromas right from the start. For young Chardonnays, about 30 minutes works just fine. For young Cabernet blends, two hours or more produces the best results for us. We do not decant our Sauvignon Blanc or Pinot Noirs as these wines, young or not, seem to open quickly enough in the glass. Similarly, we are not fans of decanting older Chardonnays. Older Cabernet blends (five plus years past the vintage date) require decanting to leave behind sediment, but do not generally require significant aeration. For these, we find it best to stand the bottles straight up for at least several hours to allow the sediment to settle to the bottom. Then pull the cork without disturbing the bottle and pour the wine gently and continuously into a decanter, leaving any

sediment behind in the bottle. We find it is best to serve older reds immediately after decanting as their fully developed bouquet is sometimes quick to fade.

We hope that these few tips help with your enjoyment of the wines. However, we will finish with the same caveat; there is an element of personal preference involved on this subject. If you feel differently than we do on some of these points, by all means do what make sense to you. All we ask is that you enjoy the wine. Santé! ■



*Avoid over chilling to show the wines at their best. We recommend resting the wines "on" the ice as opposed burying them "in" the ice.*

## SIR PETER AND LADY MICHAEL FOUNDATION UPDATE

**T**he Sir Peter and Lady Michael Foundation is on a quest to discover and underwrite the most promising tools and technologies for the identification, treatment and management of prostate cancer. The Foundation sources, vets and funds truly innovative research with exceptional scientists at world-class institutions.

This spring the Peter Michael Foundation jointly sponsored a Prostate Cancer Colloquium in New York in conjunction with Sir Peter's UK-based Pelican Cancer Foundation. The goal of the meeting was to accelerate advances in the fight against prostate cancer through scientific collaboration. Dr. Hedvig Hricak, Chairman of Radiology, and Dr. Peter Scardino, Chairman of Surgery, both of Memorial Sloan-Kettering Cancer Center led the colloquium which assembled leading physicians and scientists from North America and Europe. As a result of this meeting, the Foundation expects to publish a consensus paper on "Active Surveillance" which defines a prostate cancer management protocol designed to delay or eliminate surgical intervention in low risk cases.

Please contact the Foundation if you would like to learn more.

[www.petermichaelfoundation.org](http://www.petermichaelfoundation.org)

## 2010 FALL RELEASE

### THE 2007 VINTAGE

The 2007 growing season began dry. Bud break, bloom and set occurred a bit early and very evenly. The weather was ideal for fruit development from May through harvest, with warm but not hot days and cool nights. This contrast of day and night temperatures is ideal for the biosynthesis of the aroma and phenolic compounds. These perfect weather conditions allowed us to calmly pick the Chardonnays at the peak of ripeness. As a result, the 2007 wines are very intense and complex with a pronounced bouquet of blossoms, fruit and mineral. The length of the wines is impressively lingering and perfumed promising excellent aging potential.

### THE 2008 VINTAGE

A warm dry winter resulted in early bud break. Spring frosts coupled with unseasonably strong winds in May caused some damage in our highest altitude blocks. This necessitated re pruning to balance the vines. Bloom occurred in ideal conditions with warm, sunny days and light breezy conditions. As the fruit developed, we observed naturally small yields. During maturation, hand thinning meticulously trimmed the crop to ensure even ripening. The warm, sunny days combined with the low yields accelerated the maturation process. The Chardonnay harvest started slightly early in late August and continued through to September 25th. During barrel ageing, the 2008 wines displayed intensity and the promise of long aging potential.

### 2008 MON PLAISIR

#### Chardonnay

True to its name, the wine is indeed a pleasure: intense and perfumed. Mon Plaisir displays an exquisite bouquet of vine blossom, golden apple, fresh butter, honey and candied grapefruit. The palate is rich, full-bodied and creamy with beautiful nuances of stone fruits, pear, dry apricot and brioche. A mineral character with hints of pain grillé and hazelnut complete the mouth feel of this wine and its long finish.



### 2008 MA BELLE-FILLE

#### Estate Vineyard Chardonnay

The 2008 Ma Belle-Fille is spectacularly intense, boasting aromas of nectarine and Mirabelle plum, accented with wet stone-like minerality, brioche and lily flower notes. Generous in the mouth, rich and concentrated, the wine displays flavors of William pear, honey, dried almond, meringue, dry chamomile, orange rind and notes of baked Reinette apple. In the mouth, the wine is tactile, gourmand and extremely pure. Layered and seductive, the finish is very long.



### 2008 POINT ROUGE

#### Chardonnay

Elegant, complex and rich, the 2008 Point Rouge is an exceptional wine. The nose is filled with aromas of ripe apple, citrus oils, orange rind, William pear, dried apricot and candied pineapple. Seamless and rich in the mouth, notes of coconut, crème brûlée, honeysuckle, chestnut skin, vanilla, and white truffle are framed with a wet stone-like minerality. The wine offers a rare harmony as well as extraordinary tactile persistence. Already refined, the wine will gain even more complexity in 4-5 years and should continue to age gracefully for two decades.



### 2008 LE MOULIN ROUGE

#### Pinot Noir

Leading with intense aromas of raspberry, plum and red cherry, 2008 Le Moulin Rouge follows with hints of Earl Grey tea. Opening further, the bouquet reveals aromas such as strawberry, Grillottes cherry with clove and cinnamon in the background. Intense in the mouth, the wine blends richness and delicacy as the flavors stretch to a long fruit-filled finish. This beautiful wine drinks well young yet will age for a decade.



### 2008 LE CAPRICE

#### Pinot Noir

With bright, intense aromas of raspberry liqueur, red cherry and leather, the 2008 Le Caprice follows with hints of graphite. Rich and concentrated, the nose reveals strawberry, black currant, Grillottes cherry, forest floor and leather, with a background of toasted vanilla beans. Intense in the mouth, the wine blends richness and delicacy as the flavors persist for a long fruit-filled finish. This beautiful wine drinks well young, yet will age for a decade.



### 2009 L'APRÈS-MIDI

#### Estate Vineyard Sauvignon Blanc

Very intense and multi-layered, the bouquet is dominated by forest spring flowers, honeysuckle, lily, acacia, orange blossom, with white peach, lemon, lime, William pear, grapefruit, honey, and minerals. The rich and delicate, zesty flavors follow seamlessly from the aroma. Layered, elegant and very long, the estate's signature wet stone minerality balances the richness lending a superb refinement to the finish. Built to age, the 2009 L'Après-Midi is already revealing itself as a superb expression of our estate's terroir.



### 2007 L'ESPRIT DES PAVOTS

#### Estate Vineyard Red Bordeaux Blend

The 2007 L'Esprit des Pavots is spectacularly rich and intense displaying all the characteristics of the Les Pavots terroir: blueberry, vanilla bean, licorice, chocolate, cedar, and coffee. The younger vines produce fruit that brings additional aromas of black cherry, strawberry, plum, and red pepper to the complex bouquet. The palate is rich, concentrated, and full-bodied exhibiting abundant, youthful, yet supple tannins and a lingering finish. Fruit forward and enjoyable at release, this wine should age well for a decade.



“Mountain vineyards, classical winemaking, limited production”



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