

2018



PETER MICHAEL  
WINERY

'LE MOULIN ROUGE'

**PISONI VINEYARD**—Santa Lucia Highlands, Monterey County

PLANTED: 1991 | SOIL: DECOMPOSED GRANITE

PINOT NOIR: 100% | EXPOSURE: EAST-NORTHEAST | ELEVATION: 1,300 (400 METERS)

2018



## ‘LE MOULIN ROUGE’ PINOT NOIR

### VINTAGE NOTES

The 2018 growing season began with abundant rainfall. Spring weather was dry, but cool. Blooming, while somewhat delayed, took place under ideal sunny warm conditions, resulting in an excellent fruit set. The vines required only minimal canopy management and fruit thinning to achieve optimal balance, with yields slightly above average. No leaves were removed to retain protective shade cover over the fruit. The ripening season was dominated by near perfect sunny days and cool nights which continues through to harvest. With no heat spikes, the fruit reached maturity gradually, leading to a later than normal harvest. The vintage produced a balanced, hedonistic expression of the vineyard.

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### WINEGROWING NOTES

The Pinot Noir for our Le Moulin Rouge is grown on the slopes of the Santa Lucia Highlands in Monterey County. The vineyard’s coastal soil and climate add a dense, yet delicate, richness to the wine’s complexity. The clone, originally selected from Burgundy’s Grand Cru, is showcased in a concentrated perfume and distinct varietal expression. The vintage’s very small clusters and berries have produced a concentrated and intense wine. Along with fully ripe fruit, manual punch downs and barrel aging have contributed to the wine’s gorgeous, silky tannins.

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### WINEMAKER’S TASTING NOTES

On the nose, the 2018 Le Moulin Rouge is packed with intense aromas of plum, wild strawberry, red cherry, violet, followed with hints of black tea. Opening further, the bouquet reveals additional aromas of blackberry, plum, and graphite with sage and iris in the background. Intense in the mouth, the wine blends richness and delicacy as the flavors stretch to a long, earthy and fruit-filled finish. This beautiful wine drinks well young yet will age for a decade.

### WINE INFORMATION

Appellation: Santa Lucia Highlands,  
Monterey County

Harvested: September 18, 2018

100% naturally fermented using native yeast

Aged 16 months in 50% new French oak  
barrels from select artisan coopers

Bottled unfined and unfiltered:  
February 10, 2020

Alcohol: 14.4%

Release Date: April 1, 2020