

2005 MA BELLE-FILLE ESTATE CHARDONNAY  
VINEYARD AND WINEMAKER NOTES



*“Mountain  
vineyards,  
classical  
winemaking,  
limited  
production”*

**MA BELLE-FILLE VINEYARD**

*Peter Michael Estate  
High above Knights Valley  
Eastern Sonoma County*

Planted: 1999

Chardonnay selections:

Calera 25%,

Mount Eden 25%,

Hudson 25%,

Hyde 25%

Elevation: 1,700 – 1,900 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL  
WINERY

2005

MA BELLE-FILLE

*Single Vineyard  
Estate Chardonnay*



**VINTAGE  
NOTES**

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.

**WINEGROWING  
NOTES**

At the highest elevation on the estate, the marine influence on Ma Belle-Fille is greater, resulting in cooler daily temperatures in the summer and autumn months. Situated far above the summer fog ceiling and exposed to the southeast, the vineyard receives the very first rays of sunshine each morning and remains sunny all day long. This full exposure combined with cooler temperatures causes its fruit to mature earliest of all the Peter Michael vineyards.

**WINEMAKER'S  
TASTING  
NOTES**

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.

**WINE  
INFORMATION**

Harvested: September 15, 2005  
100% of the cuvée was fermented using natural yeast  
100% barrel fermented (French oak from selected artisan coopers)  
Barrel aged sur lies 11 months with weekly bâtonnage  
Bottled without fining or filtration in February 2, 2007  
Alcohol: 14.6 %  
Release Date: September 3, 2007