

2005 MON PLAISIR CHARDONNAY
VINEYARD AND WINEMAKER NOTES



*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

2005
MON PLAISIR

*Single Vineyard
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**

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' mouth feel.

**WINEMAKER'S
TASTING
NOTES**

True to its name, this wine is indeed a 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.

**WINE
INFORMATION**

Harvested: September 28, 2005
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 29, 2007
Alcohol 14.4 %
Release Date: September 3, 2007