

2006 L'APRÈS-MIDI ESTATE SAUVIGNON BLANC
VINEYARD AND WINEMAKER NOTES



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

L'APRÈS-MIDI VINEYARD

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

Planted: 1995

Sauvignon Blanc selections:

Preston: 70%,

Musqué: 30%

Elevation: 1,000 – 1,200 feet

Soil: volcanic-origin rhyolite

Exposure: south-southeast



PETER MICHAEL
WINERY

2006

L'APRÈS-MIDI

*Estate Vineyard
Sauvignon Blanc*



**VINTAGE
NOTES**

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inter and spring were very wet, with some hail and snow. A late spring cold snap resulted in slight frost damage, but did not affect the quality of the harvest. Bud break, bloom and set occurred a bit late but very evenly. The weather was nearly ideal for fruit development from May through harvest. While there was one sharp heat spike in July, diligent attention by the vineyard staff avoided any crop damage. As the fruit matured, hand thinning carefully trimmed the yields to a moderately low level, allowing a pure expression of terroir. Harvest started just a bit later than normal and concluded the first week of November.

**WINEGROWING
NOTES**

Grown along side of our Les Pavots Bordeaux red varietals, the Sauvignon Blanc for L'Après-Midi has taken to the cool slopes of Mount St. Helena. The grapes were picked and sorted by hand, whole cluster pressed and then naturally fermented in barrel. No malolactic fermentation was conducted in order to preserve all of its fruity, zesty character. All lots were aged separately on their lees for 9 months with gentle bâtonnage. Judicious blending of these lots composed a cuvée most representative of its terroir.

**WINEMAKER'S
TASTING
NOTES**

Intense and multi-layered, the bouquet and flavors are 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. The mouth feel is seamless. The strong mineral background, a 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.

**WINE
INFORMATION**

Harvested: September 20 to October 10, 2006
Blend: 90% Sauvignon Blanc and 10% Semillon
100% naturally fermented using native yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged sur lies 9 months with weekly bâtonnage
Alcohol 14.7%
Bottled: May 15, 2007, Release Date: September 3, 2007