

2008 LE MOULIN ROUGE PINOT NOIR
VINEYARD AND WINEMAKER NOTES



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

PISONI VINEYARD

*Santa Lucia Highlands
Monterey County*

Planted: 1991

Pinot Noir selection:

Vosne-Romanée 100%,

Elevation: 1,300 feet

Soil: Decomposed granite

Exposure: East-northeast



PETER MICHAEL
WINERY

2008
LE MOULIN ROUGE

Single Vineyard
Pinot Noir



**VINTAGE
NOTES**

As in the previous vintages in the Santa Lucia Highlands, the spring was dry and windy. Bud break occurred earlier than expected, though the blooming period of the Pinot Noir led to some severe shattering. During the ripening process, we saw a huge amount of sun with some hot temperatures, but no aggressive heat spikes. Even though the crop level was naturally low, we did one manicure thinning to balance each vine. The weather remained ideal until the very end of harvest and the fruit showed flavors of delicate red forest fruits with ripe tannin development. The harvest occurred earlier than usual on September 3rd. The clusters were very compact with tiny sized berries.

**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 contribute a dense, yet delicate richness, and add 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.

**WINEMAKER'S
TASTING
NOTES**

Leading with intense aromas of raspberry, plum and red cherry, the 2008 Le Moulin Rouge follows with hints of Earl Grey tea. Opening further, the bouquet reveals additional 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.

**WINE
INFORMATION**

Harvested: September 3 - 4, 2008
100% naturally fermented using native yeasts
Aged in 50% new French oak barrels from select artisan coopers
Bottled unfiltered and unfiltered February 5, 2010
Alcohol: 15.5 %
Release Date: September 1, 2010