



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

**ALEXANDER MOUNTAIN  
ESTATE**

*High above Alexander Valley  
Sonoma County*

Planted 1980  
Chardonnay clones:  
Old Wente 100%

Elevation: 1,500 – 2,000 feet  
Soil: volcanic-origin Kidd series  
and decomposed shale  
Exposure: west-southwest

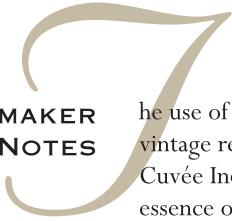


PETER MICHAEL  
WINERY

1998  
CUVÉE INDIGÈNE  
*Chardonnay*



**WINEMAKER  
NOTES**



he use of indigenous fermentation in the low yielding 1998 vintage really brings out the perfume and extract of this wine. Cuvée Indigène exemplifies our efforts to capture the pure essence of a vineyard through the use of indigenous fermentation to highlight the purity of the fruit. This creates a focused and seamless wine, one that shows off the vineyard's mountain terroir.

Using classic Burgundian winemaking techniques, only indigenous yeasts present on the grapes were used to ferment this wine. Fermenting the wine this way takes 3 to 4 times longer than the conventional method of adding commercially cultured yeasts. This long, slow barrel fermentation creates optimal conditions for the development of complex aromas and flavors and imparts a distinct silky texture and long finish.

**TASTING  
NOTES**

The 1998 Cuvée Indigène shows a classic nose with its intense perfume of candied apricots and citrus skin. Deeply aromatic, it also displays a complex myriad of brioche, hazelnut and mango intermingled with notes of mineral and clove. Extracted fruit flavors fill the palate, balanced by French oak tones of toast and smoke. Its purity and persistent length complement the wine's richness. This cuvée will evolve in the bottle another 4 to 6 years from release.

**WINE  
INFORMATION**

Harvested: October 20th, 1998  
100% of cuvée made using only indigenous yeast  
100% barrel-fermented in 75% French oak barrels from the  
cooperage of François Frères  
Barrel aged sur-lie for 10 months with weekly bâtonnage  
Bottled without fining or filtration August 26th, 1999  
Alcohol: 14.1%; pH 3.62; TA 5.7 g/L  
Production: 474 cases 750 ml bottles and 120 1.5L bottles  
Release date: September 1, 2000