



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

**ALEXANDER MOUNTAIN
ESTATE**

*High above Alexander Valley
Sonoma County*

Planted 1980

Chardonnay selection:

Old Wente 100%

Elevation: 1,500 – 2,000 feet

Soil: volcanic-origin Kidd series
and decomposed shale

Exposure: west-southwest

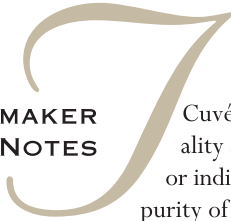


PETER MICHAEL
WINERY

2000
CUVÉE INDIGÈNE
Chardonnay



**WINEMAKER
NOTES**



Cuvée Indigène exemplifies our efforts to capture the personality and pure essence of a vineyard through the use of natural or indigenous fermentations. Indigenous fermentations retain the purity of the fruit, accentuate the wine's perfume and yield a framed, seamless wine.

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**

Fermented with native yeasts indigenous to the vineyard, Cuvée Indigène is indicative of its Alexander Mountain terroir. The wine expresses essences of orange blossom with honeyed pineapple. Candied pears and a hint of dry apricot, mingle with the smooth exotic flavor of lemon crème brûlée. Notes of vanilla and oak lead to a rich finish.

Enjoyable now. Can be cellared three to four years.

**WINE
INFORMATION**

Harvested: September 6th-10th, 2000

100% of cuvée made using only indigenous yeast

70% New French Oak from selected Artisan Coopers

Barrel aged sur-lie for 10 months with weekly bâtonnage
Bottled without fining or filtration.

Alcohol: 14.1%

Production: 979 cases 750 ml bottles and 40 cases of magnums

Release date: September 1, 2002