

2003 CUVÉE INDIGÈNE CHARDONNAY  
VINEYARD AND WINEMAKER NOTES



*“Mountain  
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

2003  
MON PLAISIR

*Single Vineyard  
Chardonnay*



**VINTAGE  
NOTES**

**B**ud break came early for Chardonnay in 2003: the first week of March. Cold, stormy weather extended bud break into April. Though berry set was excellent, bloom was especially long, causing some irregular ripening patterns later in the season. By the end of June, the vineyard crew began hand thinning the crop to ensure even quality. The summer weather was consistent and warm, permitting a long and controlled harvest through September and the beginning of October.

**WINEGROWING  
NOTES**

Cuvée Indigène exemplifies our efforts to capture the pure essence of a vineyard through the use of indigenous fermentation. This creates a focused and seamless wine, one that shows off the vineyard's mountain terroir. Fermenting the wine this way also takes 3 to 4 times longer than the conventional method of adding commercially cultured yeast. 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.

**WINEMAKER'S  
TASTING  
NOTES**

Aromas of candied orange, lemon drop, dry apricot, dry fig and Mirabelle plum, interact with touches of vanilla and exotic elements such as mango, coconut and pineapple to form this remarkable multi-layered and intense bouquet. Complexity, richness and concentration characterize the palate of this dramatic edition of Cuvée Indigène, promised to age gracefully for at least a decade.

**WINE  
INFORMATION**

Harvested: September 25-26, 2003  
100% naturally fermented using native yeast  
75% barrel fermented (French oak from selected artisan coopers)  
Barrel aged sur lies 16 months with weekly bâtonnage  
Bottled unfinned and unfiltered January 25-28, 2005  
Alcohol 14.5 %  
Production: 438 cases 750ml bottles, 80 cases 1.5L bottles  
Release Date: September 1, 2005