

2004 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

2004
CUVÉE INDIGÈNE

*Single Vineyard
Chardonnay*



**VINTAGE
NOTES**

Persistent heavy rains characterized winter 2004, giving way to a sustained heat spell midway through March. This induced an early-to-normal bud break for our Chardonnay. As the spring rains ceased for the season a second heat spike resulted in some of the earliest bloom the Peter Michael vineyards had ever witnessed: some in late April. The bloom period was sunny and warm throughout May and resulted in great berry set. Following a hot, dry summer, we entered the final stages of ripening at a consistent, steady and even pace. Because of sustained temperatures in the 90s harvest began early: in late August, and culminated midway through 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 elements of meringue and crème-brûlée to form this remarkable multi-layered and intense bouquet. Complexity, richness, "lots of gras" and concentration characterize the palate of this spectacular edition of Cuvée Indigène, promising to age gracefully.

**WINE
INFORMATION**

Harvested: September 8-11, 2004
100% naturally fermented using native yeast
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged sur lies 16 months with weekly bâtonnage
Bottled: January 30, 2006
Alcohol: 14.5 %