

2005 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

2005
CUVÉE INDIGÈNE

*Single Vineyard
Chardonnay*



**VINTAGE
NOTES**

The 2005 growing season began with wildly unpredictable weather. However, its legacy will be its perfect ripening conditions. Winter and spring were beset with heavy rain. We saw hail in mid-May, only to yield to more rain just as bloom was upon us, resulting in some shatter for the Chardonnay. Just as every conceivable weather fluctuation had challenged the vines, we finally welcomed sunny and warm conditions that remained, giving us an extended and ideal ripening season. Conditions remained virtually perfect and resulted in a trouble-free harvest yielding great concentrated flavors with vibrant acidity for the white varieties.

**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, yellow peaches, dry apricot, dry fig, subtle white truffle 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, ample "gras" and concentration characterize the palate of this spectacular edition of Cuvée Indigène, which promises to age gracefully for at least a decade.

**WINE
INFORMATION**

Harvested: October 10, 2005
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, 2007
Alcohol 14.5 %
Release Date: April 2, 2007