

2007 CUVÉE INDIGÈNE CHARDONNAY
WINEMAKER NOTES



“Mountain vineyards, classical winemaking, limited production”

**CUVÉE INDIGÈNE
CHARDONNAY**

This meticulous barrel selection represents a study in the power and finesse of Chardonnay. It is drawn from the best barrels of Old Wente clone meticulously selected by our winemaker for their distinctive flavor profile. Cuvée Indigène is an example of artisanal winemaking at its finest.



PETER MICHAEL
WINERY

2007
CUVÉE INDIGÈNE

*Single Vineyard
Chardonnay*



**VINTAGE
NOTES**

The 2007 growing season began dry. Bud break, bloom and set occurred a bit early and very evenly. The weather was ideal for fruit development from May through harvest, with warm days and cool nights. This contrast of day and night temperatures is ideal for the biosynthesis of the aroma and phenolic compounds. These perfect weather conditions allowed us to calmly pick the Chardonnay at the peak of ripeness. As a result, the 2007 wines are very intense and complex with a pronounced bouquet of blossoms, fruit and mineral.

**WINEGROWING
NOTES**

Produced every year since 1988, Cuvée Indigène is a winemaker's barrel selection focused on the power that Chardonnay can display along with finesse and nuance. The name translates as "indigenous blend" and harkens back to the early days of Peter Michael Winery. Then only a fraction of our production was fermented using the yeast occurring naturally on the grapes, as opposed to commercially cultured yeast. This time consuming traditional method is now employed for all of our wines. The 2007 bottling of Cuvée Indigène is comprised of 22 selected barrels drawn from the Alexander Mountain Estate and our own Belle Côte vineyard.

**WINEMAKER'S
TASTING
NOTES**

A very intense and expressive nose of brioche, peach blossom, candied orange, lemon oil, yellow peaches and dry apricot, interacts gracefully with vanilla, toasted hazelnut, meringue and subtle white truffle to form a multi-layered and very intense bouquet. Very complex, creamy, ample texture, a lot of "gras" and balanced with a lingering perfumed finish. This vintage of Cuvée Indigène will age and continue to express its potential for two decades, much like its Burgundian cousins from Corton-Charlemagne.

**WINE
INFORMATION**

Harvested: September 19 - 25, 2007
100% naturally fermented using native yeast
100% barrel fermented in 100% French oak from artisan coopers
Barrel aged sur lies 16 months with weekly bâtonnage
Alcohol 15.2 %
Bottled: January 26, 2009; Release Date: April 1, 2009