

2008 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

2008
CUVÉE INDIGÈNE
Chardonnay



**VINTAGE
NOTES**

A warm dry winter resulted in early bud break. Spring frosts coupled with strong winds in May caused some damage in our highest altitude blocks. This necessitated re pruning to balance the vines. Bloom occurred in ideal conditions with warm sunny days. As the fruit developed, we observed naturally small yields. During maturation, hand thinning trimmed the crop to ensure even ripening. The warm days and low yields accelerated maturation. The Chardonnay harvest started slightly early in late August and continued to September 25. During barrel maturation, the 2008 wines displayed intensity and the promise of long aging potential.

**WINEGROWING
NOTES**

Produced every year since 1988, Cuvée Indigène is the winemaker's barrel selection focused on the power, finesse and nuance that Chardonnay can display. The name translates to the "indigenous blend." In the early days of the winery, only a fraction of our production was fermented using the yeast occurring naturally on the grapes, with no commercial yeast. This time consuming traditional method is now employed for all of our wines. The 2008 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**

Intense and expressive, with a nose of brioche, mineral, peach blossom, candied orange, lemon oil, yellow peach and dry apricot. Notes of vanilla, toasted hazelnut, meringue and subtle white truffle interact to complete a multi-layered and very intense bouquet. In the mouth, the texture is ample and creamy, displaying a lot of "gras" and balanced with a lingering mineral finish. The 2008 Cuvée Indigène will age and express its potential for two decades, much like its Burgundian cousins from Corton-Charlemagne.

**WINE
INFORMATION**

Harvested: September 1 - 13, 2008
100% naturally fermented using native yeast
100% barrel fermented in 100% French oak from artisan coopers
Barrel aged sur lies 17 months with weekly bâtonnage
Bottled unfiltered and unfiltered February 1, 2010
Alcohol 15.2 %
Release Date: April 1, 2010