

2009 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

2009
CUVÉE INDIGÈNE

Single Vineyard
Chardonnay



**VINTAGE
NOTES**

The lack of spring frosts coupled with later than usual rainfall made for an uneventful start to the 2009 vintage. As the growing season progressed, there were very few heat spikes, reducing the need for drip irrigation. Bloom occurred during consistently warm, sunny days, which extended late into the summer, allowing for optimal maturity. These perfect weather conditions allowed us to calmly pick the Chardonnay at the peak of ripeness during the last two weeks of September. As a result, the 2009 wines are very intense and complex with a pronounced bouquet of blossoms, fruit and minerals. The length of the wines is impressively lingering and perfumed, promising excellent 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 2009 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 powerful and expressive nose with gorgeous aromas of brioche, peach blossom, candied orange, lemon oil, and dried apricot. Multiple layers of vanilla, toasted hazelnut, meringue and subtle white truffle create an intense bouquet. Texturally, the wine displays harmony and complexity with a creamy, balanced and 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 1, 2009 to September 27, 2009
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, 2011
Alcohol 15.2 %; Release Date: April 1, 2010