

2010 CUVÉE INDIGÈNE ESTATE CHARDONNAY  
VINEYARD AND WINEMAKER NOTES



*“Mountain vineyards, classical winemaking, limited production”*

**CUVÉE INDIGÈNE  
ESTATE 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

2010  
CUVÉE INDIGÈNE

*Estate Chardonnay*



**VINTAGE  
NOTES**

Overall, the 2010 vintage was very mild resulting in a small production of beautiful fruit. Unusually late spring rains delayed bud break by almost a full month. Temperatures remained moderate, but steady throughout the summer with ripening proceeding at a very gradual pace. Extensive canopy management and crop thinning by our vineyard team insured proper maturation of the fruit. The late start to the growing season resulted in a late harvest. However, a welcome burst of heat in early September pushed the grapes to their optimal ripeness. Picking proceeded quickly, beginning in late September and into mid October. Flavors and acidity remained bright and balanced, yielding a small but intense and elegant 2010 vintage of Chardonnay.

**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 naturally occurring yeast, with no commercial yeast. This time consuming traditional method is now employed for all of our wines. This 2010 bottling is comprised of 10 selected barrels drawn from our Knights Valley estate.

**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 2010 Cuvée Indigène will age and express its potential for three decades, much like its Burgundian cousins from Corton-Charlemagne.

**WINE  
INFORMATION**

Harvested: September 25, 2010 to October 15, 2010  
100% naturally fermented using native yeast  
100% barrel fermented in French oak from artisan coopers  
Barrel aged sur lies 16 months with weekly bâtonnage  
Bottled unfinned and unfiltered February 1, 2012  
Alcohol 15.5 %; Release Date: April 1, 2012