

2012 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

2012
CUVÉE INDIGÈNE

Estate Chardonnay



**VINTAGE
NOTES**

Classic and well-balanced only begins to explain the beauty of the 2012 vintage. Conditions were optimal with ideal spring bud break, even flowering and fruit set, and plenty of warm, long summer days. A few small heat spikes in September and October brought great concentration and color to the fruit. A long Indian summer of mild temperatures and sunny days was an important factor in the ripening process. We thinned the crop rigorously, keeping only the most perfect clusters. The vineyard crew was able to harvest when the fruit had reached perfect balance and ripeness levels. The 2012 Chardonnay vintage displays exceptional structure and quality.

**WINEGROWING
NOTES**

Produced 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 2012 bottling is comprised of 18 selected barrels drawn from our Knights Valley estate.

**WINEMAKER'S
TASTING
NOTES**

An intense and expressive nose of brioche, mineral, peach blossom, candied orange, lemon oil, yellow peach and dry apricot interacts gracefully with vanilla, toasted hazelnut, meringue and subtle white truffle in a multi-layered and very intense bouquet. Very complex, creamy, ample texture of "gras" and balanced with a lingering perfumed and mineral finish. The 2012 Cuvée Indigène will age and continue to express its potential for three decades, much like its Burgundian cousins from Corton-Charlemagne.

**WINE
INFORMATION**

Harvested: September 11 – September 24, 2012
100% naturally fermented using native yeasts
100% barrel fermented in French oak from artisan coopers
Barrel aged sur lies 16 months with weekly bâtonnage
Bottled unfiltered and unfiltered February 1, 2014
Alcohol: 15.6 %
Release Date: April 1, 2014