

2013 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

2013  
CUVÉE INDIGÈNE

*Estate Chardonnay*



**VINTAGE  
NOTES**

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he 2013 growing season began with a dry spring and mild temperatures, as did the previous vintage. In early May, two days of violent winds damaged our Chardonnay vineyards. This resulted in uneven bloom and set, despite the otherwise ideal weather conditions. The vineyard crew carefully repruned the vines and executed multiple passes of green harvest. The already small crop was further reduced to one cluster per shoot, bringing the vines back into balance and ensuring the quality of the harvest. From veraison through picking, the vines enjoyed ideal ripening conditions. A long Indian summer allowed the fruit to reach perfect maturity and contributed to the exceptional quality of this small vintage.

**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 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 2013 bottling of Cuvée Indigène is comprised of 14 selected barrels drawn from our Knights Valley estate.

**WINEMAKER'S  
TASTING  
NOTES**

A very intense and expressive nose of brioche, mineral, jasmine, candied orange, lemon oil, yellow peach and greengage interacts gracefully with vanilla, caramel and toasted hazelnut, meringue and subtle white truffle to form a multi-layered and intense bouquet. Very complex, creamy, ample texture of "gras" and balanced with a lingering perfumed and mineral finish. The 2013 Cuvée Indigène vintage will continue to express its potential for three decades, much like its Burgundian cousins from Corton-Charlemagne.

**WINE  
INFORMATION**

Harvested: August 27 – September 17, 2013  
100% naturally fermented using native yeasts  
100% barrel fermented in French oak from artisan coopers  
Barrel aged sur lies 11 months with weekly bâtonnage  
Bottled unfiltered and unfiltered February 16, 2015  
Alcohol: 14.9%  
Release Date: April 1, 2015