

2014 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

2014  
CUVÉE INDIGÈNE

*Estate Chardonnay*



**VINTAGE  
NOTES**

The winter was dry with only 70% of normal rainfall, continuing three years of drought. Unseasonably warm temperatures in early spring accelerated bud break by four weeks. The growing season benefited from moderate temperatures. However, early use of drip irrigation was critical for the health of the vines. Only one pass of thinning was required to achieve a balanced crop load. Ideal Indian summer conditions allowed us to calmly harvest each block as it achieved optimal ripeness. Yields were higher than average, but due to dehydration the skins and the pulps of the berries were thicker than normal, resulting in low juice yields at the press, and exceptional concentration in the wines.

**WINEGROWING  
NOTES**

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 2014 bottling of Cuvée Indigène is comprised of 14 selected barrels drawn from our Knights Valley estate.

**WINEMAKER'S  
TASTING  
NOTES**

An intense and expressive nose of brioche, mineral, peach blossom, candied orange, mangosteen, lemon oil, yellow peach and dried 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 ample "gras" and balanced with a lingering mineral finish. The 2014 Cuvée Indigène will age and express its potential for two decades, much like its Burgundian cousins from Corton-Charlemagne.

**WINE  
INFORMATION**

Harvested: August 23 – September 15, 2014  
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 12, 2016  
Alcohol: 15.1%  
Release Date: April 1, 2016