

2014 L'APRÈS-MIDI ESTATE SAUVIGNON BLANC
VINEYARD AND WINEMAKER NOTES



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

**PETER MICHAEL
ESTATE VINEYARD**

*High above Knights Valley
Eastern Sonoma County*

Ideally situated blocks of the
Les Pavots and La Carrière Vineyards,
first planted in 1995

Sauvignon Blanc selections:

Preston: 70%,

Musqué: 30%

Elevation: 1,000 – 1,400 feet

Soil: Volcanic-origin rhyolite

Exposure: South-southeast



PETER MICHAEL
WINERY

2014

L'APRÈS-MIDI

*Estate Vineyard
Sauvignon Blanc*



**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 three to four weeks. The growing season, bloom through veraison, benefited from moderate temperatures. While the dry conditions aided the evenness of the fruit set, early use of drip irrigation was critical for the health of the vines. Multiple green harvests were performed to balance the crop load. Ideal Indian summer conditions allow us to calmly harvest each plot as it achieved optimal ripeness. While yields were higher than average, the skins and pulps of the berries were thicker than normal due to dehydration, resulting in low juice yields and exceptional concentration in the wines.

**WINEGROWING
NOTES**

The name translates to “The Afternoon.” The fruit for L’Après-Midi is grown alongside our red varietals in the Les Pavots Vineyard. The grapes were picked and sorted by hand, whole cluster pressed and then naturally fermented in barrel. No malolactic fermentation is conducted in order to preserve the fruity and zesty character of the Sauvignon Blanc. All lots were aged separately on their lies for 8 months with gentle bâtonnage, then judiciously blended to compose the final cuvée.

**WINEMAKER’S
TASTING
NOTES**

Very intense and multi-layered, the bouquet is dominated by mineral, passion fruit, mangosteen, guava, yellow nettle blossom, honeysuckle, lemon, lime, white peach and white currant with touches of dry honey and candied anise. Rich and zesty, the flavors are reminiscent of the aromas with additional fresh almond and nougat notes. The strong mineral background, a stamp of our Knight Valley Estate, balances the overall richness, giving a superb refinement. The finish is layered, very long and elegant. The wine will benefit from two years of cellaring and will age gracefully for a decade or more. The 2014 L’Après-Midi is an unusual exotic expression of our Knights Valley Estate terroir.

**WINE
INFORMATION**

Harvested: August 30 to September 26, 2014
Blend: 95% Sauvignon Blanc & 5% Sémillon
100% naturally fermented using native yeasts
100% barrel fermented (French oak from selected artisan coopers)
Barrel aged sur lies 8 months with weekly bâtonnage
Bottled: May 15, 2015; Alcohol: 15.1%
Release Date: September 1, 2015