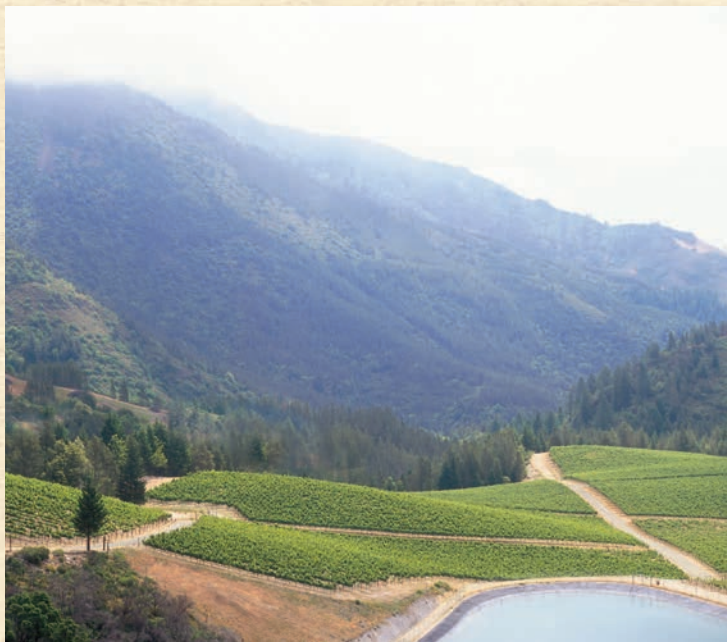


2011 MA BELLE-FILLE ESTATE CHARDONNAY  
VINEYARD AND WINEMAKER NOTES



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

**MA BELLE-FILLE VINEYARD**

*Peter Michael Estate  
High above Knights Valley  
Eastern Sonoma County*

Planted: 1999

Chardonnay selections:

Calera 30%,

Mount Eden 10%,

Hudson 30%,

Hyde 30%

Elevation: 1,700 – 1,900 feet

Soil: Volcanic-origin, Rhyolite

Exposure: South-southeast



PETER MICHAEL  
WINERY

2011

MA BELLE-FILLE

*Single Vineyard  
Estate Chardonnay*



**VINTAGE  
NOTES**

The 2011 growing season started with a cool wet spring. While our vineyards did not experience any frost, the temperatures delayed bud break. Windy conditions during bloom reduced the size of the crop. The weather from fruit set through harvest stayed even, cool and mild. This coupled with ample spring rains allowed us to dry farm in this vintage. To ensure proper ripening, we thinned the crop further and managed the canopy meticulously. Harvest occurred one month later than usual, but under ideal weather conditions. We picked the grapes with full flavor development and at a lower than average sugar content. The yields were very low, but the resulting wines are flavorful and elegant, exuding precision and balance.

**WINEGROWING  
NOTES**

At the highest elevation on the estate, the marine influence on Ma Belle-Fille is greater, resulting in cooler daily temperatures in the summer and autumn months. Situated far above the summer fog ceiling and exposed to the southeast, the vineyard receives the very first rays of sunshine each morning and remains sunny all day long. This full exposure combined with cooler temperatures causes the fruit to mature earlier than the rest of our estate.

**WINEMAKER'S  
TASTING  
NOTES**

This wine shows spectacular intensity, packed with aromas of peach, tangerine blossom, dried apricot, golden apple and nectarine, accented with wet stone-like minerality, brioche and peony flower notes. Rich and concentrated, the wine displays deep flavors of William pear, honey, almond, meringue, dry chamomile, orange rind and notes of baked Reinette apple. In the mouth, the wine is tactile and extremely pure. Layered and seductive, the finish is very long. The 2011 Ma Belle-Fille is enjoyable now and will continue to develop for seven-plus years.

**WINE  
INFORMATION**

Harvested: September 22, 2011 to October 2, 2011  
100% naturally fermented using native yeast  
100% barrel fermented in French oak from artisan coopers  
Barrel aged sur lies 11 months with weekly bâtonnage  
Bottled unfiltered and unfiltered April 23, 2013  
Alcohol: 14.9%; Release Date: September 1, 2013