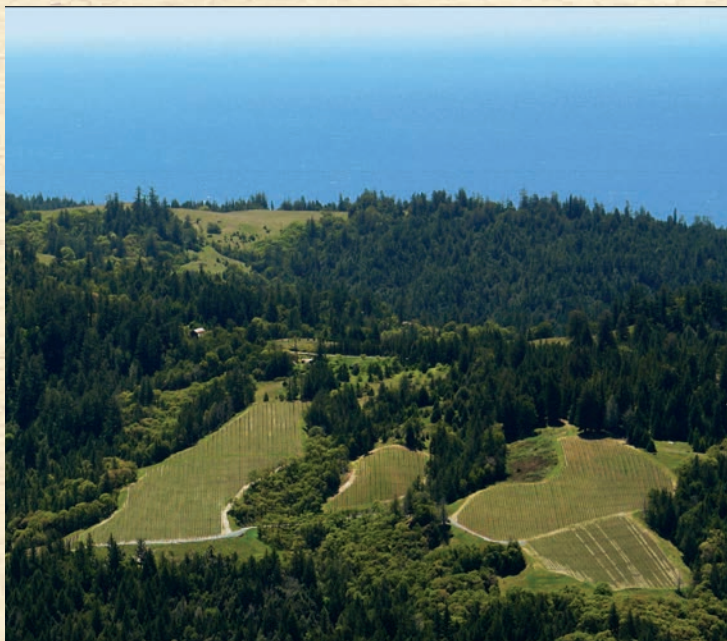


2012 MA DANSEUSE ESTATE PINOT NOIR
VINEYARD AND WINEMAKER NOTES



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

SEAVIEW VINEYARD

*Peter Michael Estate
High above the Sonoma Coast*

Planted: 2006-2007

Pinot Noir selection: Finest field
selection from a Grand Cru of Burgundy

Elevation: 1,000–1,500 feet

Soil: A patchwork of rocky alluvial
sediments, decomposing volcanic
material, and clay

Exposure: East–northeast



PETER MICHAEL
WINERY

2012
MA DANSEUSE

*Single Vineyard
Estate Pinot Noir*



**VINTAGE
NOTES**



The 2012 growing season began with a dry spring and mild temperatures. Fog in the morning had little effect on our vineyards in their high altitude microclimate. Sunshine-filled days, followed by cool evenings allowed for even, slow ripening. No rain or severe heat spikes made for berries with amazing fruit intensity and a classic varietal profile. Typical for our Seaview Vineyard, we worked slowly and meticulously on canopy management and crop thinning. This diligent, hard work by our vineyard crew ensured a balanced, elegant structure with concentrated, tasty berries.

**WINEGROWING
NOTES**

Ma Danseuse, French for “My Dancer,” is named in honor of Lady Michael by Sir Peter, who fondly remembers how they first met. Situated between 1,200 and 1,400 feet above sea level on steep slopes, the vineyard faces east and northeast. It benefits from both the cooling influence of the Pacific Ocean over the ridges to the west and the mild sunny mountain climate. The soil of the vineyard is a composite of clay, silt and volcanic gravels, which gives polished tannin, body and a hint of graphite-mineral. Ma Danseuse is the most feminine of our trio of estate Pinot Noir bottlings.

**WINEMAKER'S
TASTING
NOTES**

Ma Danseuse charms with its ‘Jeu de Couleur’ of red ruby color and red-crimson color. The nose exhibits a bouquet of roses, raspberry, Griotte cherry, strawberry, forest floor and a subtle note of violet. Delicate, fragrant, complete and refined, 2012 Ma Danseuse has in the palate a wonderful concentration of red fruits, red rose blossoms, with subtle notes of Asian spices and pheasant fur, which embraces a silky texture and lingering aromatic finish. It will continue to express its potential for two decades.

**WINE
INFORMATION**

Harvested: September 22 – September 28, 2012
100% naturally fermented using native yeasts
Aged 16 months in 50% new French oak barrels from select artisan coopers
Bottled unfiltered and unfiltered February 1, 2014
Alcohol: 15.1 %
Release Date: April 1, 2014