

2003 POINT ROUGE CHARDONNAY
WINEMAKER NOTES



*M*ountain
vineyards,
classical
winemaking,
limited
production”

**POINT ROUGE
CHARDONNAY**

Our winemaker’s personal selection of the absolute top barrels from the entire vintage, Point Rouge exemplifies the true art of blending. Reflecting the wonderful gift of nature, this harmonious, complex and unique wine will carry the hallmark of this exceptional vintage for years to come.



PETER MICHAEL
WINERY

2003
POINT ROUGE
Chardonnay



**VINTAGE
NOTES**

Bud break came early for Chardonnay in 2003: the first week of March. Cold, stormy weather extended bud break into April. Though berry set was excellent, bloom was especially long, causing some irregular ripening patterns later in the season. By the end of June, the vineyard crew began hand thinning the crop to ensure even quality. The summer weather was consistent and warm, permitting a long and controlled harvest through September and the beginning of October.

**WINEGROWING
NOTES**

Point Rouge, our consummate Chardonnay, is our winemaker's selection of the absolute top barrels from the entire vintage. These barrels were singled out for their exceptional quality and how they enhanced the overall blend. From the 2003 vintage, 14 barrels from the vineyards of La Carrière, Belle-Côte, Ma Belle-Fille and the Alexander Mountain Estate were gradually isolated from the original 360. The cuvée was completed in December 2004 and benefited from an extended 'sur lies' maturation.

**WINEMAKER'S
TASTING
NOTES**

The pinnacle Chardonnay of an exceptional vintage, the 2003 Point Rouge offers a subtle symbiosis of richness, complexity and elegance. Orange rind, citrus oils, golden delicious apple, William pear, acacia, candied pineapple and wet stone notes create, with hints of honeysuckle, crème brûlée, chestnut skin, white truffle and coconut, a refined and already complex bouquet. Rich and seamless, the palate offers a rare harmony of its components and an extraordinary persistence. This wine will gain even more complexity in 3-4 years and should age gracefully for a decade.

**WINE
INFORMATION**

Harvested: September 17-23, 2003
100% naturally fermented using native yeast
100% barrel fermented (French oak from artisan coopers)
Barrel aged sur lies 16 months with weekly bâtonnage
Bottled unfiltered and unfiltered January 25-28, 2005
Alcohol 14.7 %
Production: 307 cases 750ml bottles, 9 cases 1.5L bottles
Release Date: September 1, 2005