

2005 POINT ROUGE CHARDONNAY
WINEMAKER NOTES



*“Mountain
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

2005
POINT ROUGE
Chardonnay



**VINTAGE
NOTES**

The 2005 growing season began as a study in wildly unpredictable weather patterns. However, the legacy of 2005 will be its perfect ripening conditions. Winter and spring were beset with heavy rain. We saw hail in mid-May, only to yield to more rain just as bloom was upon us, resulting in some shatter for the Chardonnay. Just as every conceivable weather fluctuation had challenged the vines, we welcomed sunny and warm conditions that gave us an extended and ideal ripening season. Conditions remained virtually perfect and resulted in a trouble-free harvest yielding great concentrated flavors with vibrant acidity for the white varietals.

**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 2005 vintage, 14 barrels were gradually isolated from the cellar. The final cuvée was completed in December 2006 and is comprised of 13 barrels from the vineyards of La Carrière, Belle Côte, Ma Belle-Fille and the Alexander Mountain Estate. The judicious assemblage benefited from an extended 'sur lies' maturation.

**WINEMAKER'S
TASTING
NOTES**

The 2005 Point Rouge is an exceptional wine, offering a subtle symbiosis of richness, complexity and elegance. The nose is redolent of orange rind, citrus oils, golden delicious apple, William pear, acacia, and candied pineapple accented by notes of wet stone, coconut, crème brûlée, honeysuckle, chestnut skin, vanilla, and white truffle. Multi-dimensional, rich and seamless, the palate offers a rare harmony of the different components as well as an extraordinary persistence. Already extremely refined, the 2005 Point Rouge will gain even more complexity in 3-4 years and should continue to age gracefully after that.

**WINE
INFORMATION**

100% naturally fermented using native yeast
100% barrel fermented (French oak from artisan coopers)
Barrel aged sur lies 15 months with weekly bâtonnage
Bottled unfiltered and unfiltered January 29, 2007
Alcohol 14.5 %
Release Date: September 3, 2007