

2007 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

2007
POINT ROUGE
Chardonnay



**VINTAGE
NOTES**

The 2007 growing season began dry. Bud break, bloom and set occurred a bit early and very evenly. The weather was ideal for fruit development from May through harvest, with warm days and cool nights. This contrast of day and night temperatures is ideal for the biosynthesis of the aroma and phenolic compounds. These perfect weather conditions allowed us to calmly pick the Chardonnay at the peak of ripeness. As a result, the 2007 wines are very intense and complex with a pronounced bouquet of blossoms, fruit and mineral. The length of the wines is impressively lingering and perfumed, promising excellent aging potential.

**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 enhancement to the overall blend. Twelve barrels from the 2007 vintage were gradually isolated in the cellar. The final cuvée was completed in December 2008, and contains barrels from the vineyards of La Carrière, Belle Cote, Ma Belle-Fille and the Alexander Mountain Estate. The judicious assemblage benefited from extended 'sur lies' maturation.

**WINEMAKER'S
TASTING
NOTES**

Offering elegance, complexity and richness, the 2007 Point Rouge is an exceptional wine. The nose is filled with aromas of ripe apple, citrus oils, orange rind, William pear, dried apricot, candied pineapple and acacia. Seamless and rich in the mouth, notes of coconut, crème brûlée, honeysuckle, chestnut skin, vanilla and white truffle are framed with a wet stone-like minerality. The wine offers a rare harmony as well as extraordinary tactile persistence. Already refined, the wine will gain even more complexity in 4-5 years and should continue to age gracefully for two decades.

**WINE
INFORMATION**

Harvested: September 9–September 17, 2007
100% naturally fermented using native yeast
100% barrel fermented (French oak from artisan coopers)
Barrel aged sur lies 16 months with weekly bâtonnage
Bottled unfined and unfiltered January 29, 2009
Alcohol: 15 %
Release Date: September 1, 2009