

2008 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

2008
POINT ROUGE
Chardonnay



VINTAGE
NOTES

A warm dry winter resulted in early bud break. Spring frosts coupled with strong winds in May caused some damage in our highest altitude blocks. This necessitated re pruning to balance the vines. Bloom occurred in ideal conditions with warm sunny days. As the fruit developed, we observed naturally small yields. During maturation, hand thinning trimmed the crop to ensure even ripening. The warm days and low yields accelerated maturation. The Chardonnay harvest started slightly early in late August and continued to September 25. In the barrel, the 2008 wines displayed intensity and the promise of long 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 2008 vintage were gradually isolated in the cellar. The final cuvée was completed in December 2009, and contains barrels from the vineyards of La Carrière, Belle Côte, Ma Belle-Fille and the Alexander Mountain Estate. The judicious assemblage benefited from extended 'sur lies' maturation.

WINEMAKER'S
TASTING
NOTES

Elegant, complex and rich, the 2008 Point Rouge is an exceptional wine. The nose is filled with aromas of ripe apple, citrus oils, orange rind, William pear, dried apricot and candied pineapple. 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 3–9, 2008
100% naturally fermented using native yeast
100% barrel fermented in French oak from artisan coopers
Barrel aged sur lies 17 months with weekly bâtonnage
Bottled unfiltered and unfiltered February 1, 2010
Alcohol: 15.0%
Release Date: September 1, 2010