

2009 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

2009
POINT ROUGE
Chardonnay



**VINTAGE
NOTES**



The 2009 vintage started uneventfully, with no spring frosts and later than usual rainfall. As the growing season progressed, there were very few heat spikes, curtailing canopy development and reducing the need for irrigation. Bloom occurred during consistently warm sunny days which extended late into summer, allowing for optimal maturity. These perfect conditions allowed us to calmly pick the Chardonnay at the peak of ripeness during the last two weeks of September. As a result, the 2009 wines are very intense and complex with a pronounced bouquet of blossoms, fruit and minerals. 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: singled out for their exceptional quality enhancement to the overall blend. Twelve barrels from the 2009 vintage were gradually isolated in the cellar. The final cuvée was completed in December 2010, 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**

Offering elegance, complexity and richness, the 2009 Point Rouge is an exceptional wine. Aromas of ripe apple, citrus oils, orange rind, William pear, dried apricot, candied pineapple and acacia fill the glass. The mouth is seamless and rich with notes of coconut, crème brûlée, honeysuckle, vanilla and white truffle. With a wet stone-like minerality, the framework of this 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 1, 2009 to September 25, 2009
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 unfinned and unfiltered February 1, 2011
Alcohol: 14.9%
Release Date: September 1, 2011