

2010 POINT ROUGE ESTATE CHARDONNAY  
VINEYARD AND WINEMAKER NOTES



*“Mountain vineyards, classical winemaking, limited production”*

**POINT ROUGE  
ESTATE 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

**2010**  
**POINT ROUGE**

*Estate Chardonnay*



**VINTAGE NOTES**

Overall, the 2010 vintage was very mild resulting in a small production of beautiful fruit. Unusually late spring rains delayed bud break by almost a full month. Temperatures remained moderate, but steady throughout the summer with ripening proceeding at a very gradual pace. Extensive canopy management and crop thinning by our vineyard team insured proper maturation of the fruit. The late start to the growing season resulted in a late harvest. However, a welcome burst of heat in early September pushed the grapes to their optimal ripeness. Picking proceeded quickly, beginning in late September and into mid October. Flavors and acidity remained bright and balanced, yielding a small but intense and elegant 2010 vintage of Chardonnay.

**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. Six barrels from the 2010 vintage were gradually isolated in the cellar. The final cuvée was completed in December 2011, and contains barrels from the vineyards of La Carrière, Belle Côte, and Ma Belle-Fille. The judicious assemblage benefited from extended 'sur lies' maturation.

**WINEMAKER'S TASTING NOTES**

Elegant, complex and rich, the 2010 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 three decades.

**WINE INFORMATION**

Harvested: September 25, 2010 to October 15, 2010  
100% naturally fermented using native yeast  
100% barrel fermented in French oak from artisan coopers  
Barrel aged sur lies 16 months with weekly bâtonnage  
Bottled unfiltered and unfiltered February 1, 2012  
Alcohol: 15.3%; Release Date: September 1, 2012