

2013 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

**2013**  
**POINT ROUGE**

*Estate Chardonnay*



**VINTAGE  
NOTES**

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he 2013 growing season began with a dry spring and mild temperatures, as did the previous vintage. In early May, two days of violent winds damaged our Chardonnay vineyards. This resulted in uneven bloom and set, despite the otherwise ideal weather conditions. The vineyard crew carefully repruned the vines and executed multiple passes of green harvest. The already small crop was further reduced to one cluster per shoot, bringing the vines back into balance and ensuring the quality of the harvest. From veraison through picking, the vines enjoyed ideal ripening conditions. A long Indian summer allowed the fruit to reach perfect maturity and contributed to the exceptional quality of this small vintage.

**WINEGROWING  
NOTES**

Point Rouge, our consummate Chardonnay, is our winemaker's selection of the absolute top barrels from the entire vintage. These barrels are singled out for their exceptional quality enhancement to the overall blend. Eight barrels from the 2013 vintage were gradually isolated in the cellar. The final cuvée was completed in December 2014, 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**

Offering elegance, complexity and richness, the 2013 Point Rouge is an exceptional wine. The nose is filled with aromas of ripe apple, citrus oil, orange rind, William pear, almond and acacia honey. Seamless and rich in the mouth, notes of coconut, greengage, crème brûlée, honeysuckle, chestnut skin, vanilla and white truffle are framed with an oyster shell 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: August 27 – September 17, 2013  
100% naturally fermented using native yeasts  
100% barrel fermented in French oak from artisan coopers  
Barrel aged sur lies 11 months with weekly bâtonnage  
Bottled unfiltered and unfiltered February 17, 2015  
Alcohol: 14.9%  
Release Date: September 1, 2015