

2014 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

2014
POINT ROUGE

Estate Chardonnay



**VINTAGE
NOTES**

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The winter was dry with only 70% of normal rainfall, continuing three years of drought. Unseasonably warm temperatures in early spring accelerated bud break by four weeks. The growing season benefited from moderate temperatures. However, early use of drip irrigation was critical for the health of the vines. Only one pass of thinning was required to achieve a balanced crop load. Ideal Indian summer conditions allowed us to calmly harvest each block as it achieved optimal ripeness. Yields were higher than average, but due to dehydration the skins and the pulps of the berries were thicker than normal, resulting in low juice yields at the press, and exceptional concentration in the wines.

**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. Twelve barrels from the 2014 vintage were gradually isolated in the cellar. The final cuvée was completed in December 2015, 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 2014 Point Rouge is an exceptional wine. The nose is filled with aromas of vine blossom, ripe apple, citrus oils, orange rind, William pear, almond and acacia honey. Seamless and rich in the mouth, notes of mangosteen, green gage, crème brûlée, honeysuckle, vanilla, spice cake 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 two decades.

**WINE
INFORMATION**

Harvested: September 10 – 15, 2014
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 12, 2016
Alcohol: 15.2%
Release Date: September 1, 2016