

2012 LA CARRIÈRE ESTATE CHARDONNAY
VINEYARD AND WINEMAKER NOTES



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

LA CARRIÈRE VINEYARD

*Peter Michael Estate
High above Knights Valley
Eastern Sonoma County*

Planted: 1994

Chardonnay clonal selections:

See 14%,
Dijon 60%,
Hyde 26%

Elevation: 1,200 – 1,700 feet

Soil: Rocky, volcanic-origin,
Rhyolite

Exposure: South–southeast



PETER MICHAEL
WINERY

2012
LA CARRIÈRE

Single Vineyard
Estate Chardonnay



**VINTAGE
NOTES**

Classic and well-balanced only begins to explain the beauty of the 2012 vintage. Conditions were optimal with ideal spring bud break, even flowering and fruit set, and plenty of warm, long summer days. A few small heat spikes in September and October brought great concentration and color to the fruit. A long Indian summer of mild temperatures and sunny days was an important factor in the ripening process. We thinned the crop rigorously, keeping only the most perfect clusters. The vineyard crew was able to harvest when the fruit had reached perfect balance and ripeness levels. The 2012 Chardonnay vintage displays exceptional structure and quality.

**WINEGROWING
NOTES**

La Carrière, French for “the quarry,” aptly describes this vineyard’s bowl shape and its tremendously rocky soils. Situated between 1,200 and 1,700 feet above sea level on steep mountain slopes exceeding forty percent in grade, the vineyard has ideal southern and southeastern exposures. The vineyard’s shallow rocky soils provide excellent drainage, low fertility and usually the lowest yields on the estate. La Carrière, with its concentrated “liquid minerality,” effectively reflects its mountainous origin.

**WINEMAKER’S
TASTING
NOTES**

Terroir-driven minerality remains the signature of this vineyard, with aromas of bakery, vine and apple blossom, dry honey, yellow ‘Chartreuse’ elements, hazelnut and sweet pear. Accents of Mandarin orange, acacia, honey and vanilla complete the elegant bouquet. Presenting wonderful concentration and elegance on the palate, the wine is sculpted, rich, intense and creamy. Notes of citrus oils, white peach and lemon meringue frame the minerality. Its bright acidity and minerality will allow it to age well for two decades, much like its Burgundian cousins from Puligny-Montrachet.

**WINE
INFORMATION**

Harvested: September 9 – September 29, 2012
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 1, 2014
Alcohol: 15.5 %; Release Date: April 1, 2014