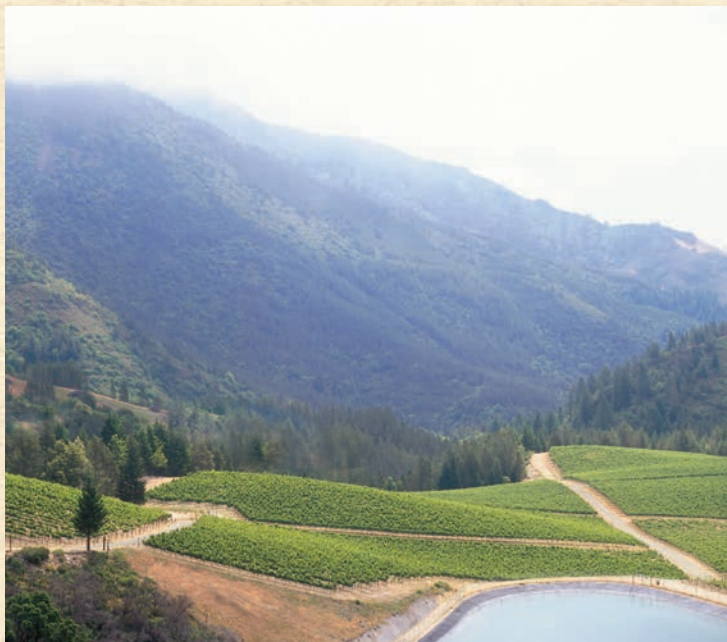


2012 MA BELLE-FILLE ESTATE CHARDONNAY  
VINEYARD AND WINEMAKER NOTES



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



PETER MICHAEL  
WINERY

**MA BELLE-FILLE VINEYARD**

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

Planted: 1999

Chardonnay selections:

Calera 30%,

Mount Eden 10%,

Hudson 30%,

Hyde 30%

Elevation: 1,700 – 1,900 feet

Soil: Volcanic-origin Rhyolite

Exposure: South-southeast

2012

MA BELLE-FILLE

*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**

At the highest elevation on the estate, the marine influence on Ma Belle-Fille is greater, resulting in cooler daily temperatures in the summer and autumn months. Situated far above the summer fog ceiling and exposed to the southeast, the vineyard receives the very first rays of sunshine each morning and remains sunny all day long. This full exposure combined with cooler temperatures causes the fruit to mature earlier than the rest of our estate.

**WINEMAKER'S  
TASTING  
NOTES**

The 2012 Ma Belle-Fille is spectacularly intense, boasting aromas of ripe peach, tangerine blossom, pastry element such as a Napoleon cake, golden apple and nectarine, accented with oyster shell minerality and brioche. Generous in the mouth, rich and concentrated, the wine displays flavors of William pear, honey, dried almond, meringue, dry chamomile, orange rind and notes of baked Reinette apple. In the mouth, the wine is tactile, gourmand and extremely pure. Layered and seductive, the finish is very long. Ma Belle-Fille 2012 will age gracefully for two decades.

**WINE  
INFORMATION**

Harvested: September 7 – September 29, 2012  
100% naturally fermented using native yeasts  
100% barrel fermented in 100% French oak from artisan coopers  
Barrel aged sur lies 11 months with weekly bâtonnage  
Bottled unfiltered and unfiltered February 1, 2014  
Alcohol: 15.6%; Release Date: April 1, 2014