

2012 MON PLAISIR ESTATE CHARDONNAY
VINEYARD AND WINEMAKER NOTES



*M*ountain
vineyards,
classical
winemaking,
limited
production”

*100% Old Wente Clone Chardonnay
from selected blocks of:*

**THE PETER MICHAEL
ESTATE VINEYARD**

*High above Knights Valley
Eastern Sonoma County*

Planted: 1990

Chardonnay selections: Old Wente 100%

Elevation: 1,700 - 1,800 feet

Soil: Volcanic-origin Rhyolite

Exposure: Southeast



PETER MICHAEL
WINERY

2012
MON PLAISIR

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

Mon Plaisir 2012 is the third vintage produced entirely from our estate vineyards. It is chosen from a specific parcel of our mountainside estate vineyards in Knights Valley planted entirely to the Old Wente clone. The vineyard is a perfect combination of full sun exposure and abundant cooling marine influences. This produces low yields and enhances the extracted perfume that makes Mon Plaisir a pure classic style. Long, natural alcoholic and malolactic fermentations further develop this intense and complex bouquet while adding ample “gras” and a round mouthfeel.

WINEMAKER'S
TASTING
NOTES

True to its name, the wine is indeed a pleasure: intense and perfumed. Mon Plaisir 2012 displays an exquisite bouquet of lemon cream, fresh butter and candied grapefruit, with subtle notes of spring flowers. The palate is rich, full-bodied and creamy with beautiful hints of fresh lemons, pear, whole nut and brioche. A mineral character with hints of pain grillé and hazelnut complete the mouthfeel of this wine and its long finish. It will age for a decade and more.

WINE
INFORMATION

Harvested: September 13 – September 17, 2012
100% naturally fermented using native yeasts
100% barrel fermented in French oak from select artisan coopers
Barrel aged sur lies 11 months with weekly bâtonnage
Bottled unfinned and unfiltered February 1, 2014
Alcohol: 15.4%; Release Date: April 1, 2014