

2012 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

**2012**  
**POINT ROUGE**

*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**

Point Rouge, our consummate Chardonnay, is our winemaker's selection of the absolute top barrels from the entire vintage. These barrels were singled out for their exceptional quality enhancement to the overall blend. 12 barrels from the 2012 vintage were gradually isolated in the cellar. The final cuvée was completed in December 2013, 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 2012 Point Rouge is an exceptional wine. The nose is filled with aromas of ripe apple, citrus oils, orange rind, William pear, dried apricot and acacia honey. Seamless and rich in the mouth, notes of coconut, 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: September 11– September 24, 2012  
100% naturally fermented using native yeasts  
100% barrel fermented in French oak from artisan coopers  
Barrel aged sur lies 16 months with weekly bâtonnage  
Bottled unfiltered and unfiltered February 1, 2014  
Alcohol: 15.6%  
Release Date: September 1, 2014