

2012 LE CAPRICE ESTATE PINOT NOIR  
VINEYARD AND WINEMAKER NOTES



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

**SEAVIEW VINEYARD**

*Peter Michael Estate  
High above the Sonoma Coast*

Planted: 2006-2007

Pinot Noir selection: Finest field  
selection from a Grand Cru  
of Burgundy

Elevation: 1,000–1,500 feet

Soil: A patchwork of rocky alluvial  
sediments, decomposing volcanic  
material, and clay

Exposure: East–northeast



PETER MICHAEL  
WINERY

2012  
LE CAPRICE

*Single Vineyard  
Estate Pinot Noir*



**VINTAGE  
NOTES**

The 2012 growing season began with a dry spring and mild temperatures. Fog in the morning had little effect on our vineyards in their high altitude microclimate. Sunshine-filled days, followed by cool evenings allowed for even, slow ripening. No rain or severe heat spikes made for berries with amazing fruit intensity and a classic varietal profile. Typical for our Seaview Vineyard, we worked slowly and meticulously on canopy management and crop thinning. This diligent, hard work by our vineyard crew ensured a balanced, elegant structure with concentrated, tasty berries.

**WINEGROWING  
NOTES**

Le Caprice, French for “The Freak,” as in “of nature,” aptly describes this rough vineyard terroir. The name is also an ode to the fickle nature of the Pinot Noir grape. Situated between 1,025 and 1,450 feet above sea level on steep mountain slopes, some exceeding fifty percent in grade, the vineyard faces east and northeast. It benefits from both the cooling influence of the Pacific Ocean over the ridges to the west and the mild sunny mountain climate. The soil of the vineyard is a composite of clay, silt and volcanic gravels, which help the wine display polished tannin, body and a hint of graphite-minerality. Le Caprice is the fruitiest of our trio of Pinot Noir vineyards.

**WINEMAKER'S  
TASTING  
NOTES**

Le Caprice has a deep ruby color with a bright crimson tinge. Its shows intense aromas of raspberry liqueur, red cherry and blackberry mixed with Russian leather and graphite. The palate is expressive and delivers Grillottes cherry, sandalwood, raspberry, wild strawberry, pheasant fur, forest floor and leather. The texture is round, tactile, mineral and fragrant. The wine is already expressive and will continue to develop for at least two decades.

**WINE  
INFORMATION**

Harvested: September 15 – September 28, 2012  
100% naturally fermented using native yeasts  
Aged 16 months in 50% new French oak barrels from select artisan coopers  
Bottled unfiltered and unfiltered February 1, 2014  
Alcohol: 15.1%  
Release Date: April 1, 2014