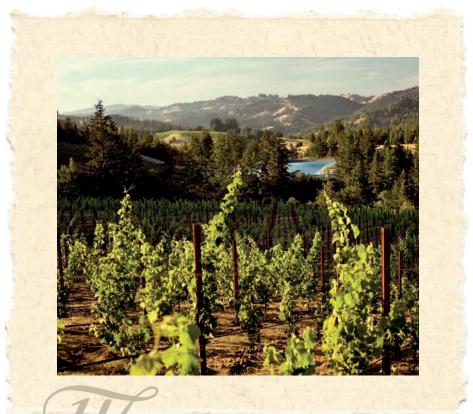
2012 LE CAPRICE ESTATE PINOT NOIR VINEYARD AND WINEMAKER NOTES



ountain 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

2012 LE CAPRICE

SingleVineyard Estate Pinot Noir

VINTAGE

NOTES



2012

he 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

ER'S Le Caprice has a deep ruby color with a bright crimson tinge.
TING 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.

WINEHarvested: September 15 – September 28, 2012INFORMATION100% naturally fermented using native yeastsAged 16 months in 50% new French oak barrels from select
artisan coopersBottled unfined and unfiltered February 1, 2014Alcohol: 15.1%
Release Date: April 1, 2014

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