



Some Accolades & Reviews

From Edible Communities Blog

<http://www.ediblecommunities.com>

Michaud Vineyards is the only winery I've ever seen bring a mason jar full of soil to a tasting. Yes, soil. Dirt. Maybe it's because I am a perpetual inhabitant of testosterone land—with a husband and two small boys in the house—but that jar of dirt drew me to their tasting table a few years ago, the first time I ever encountered their wines. Intrigued, I remember that I placed my wine glass on the table and was instructed, "Swirl that. Take a whiff of the dirt. Then taste the wine."

This time around Michaud didn't have a mason jar of dirt with him, but, when I asked, he fished a vial of the substrate from his vineyard out of his bag. He talked to me about the minerals below his vines—decomposed granite, limestone formed from the decay of marine organisms, and pink feldspar—and he discussed how they affect the character of his wines.

Michaud does all of the winemaking and most of the farming himself; he relishes getting his hands dirty and stays involved with the wine production from beginning to end. He says, rightly, that that's the only way he can guarantee the quality of his wines, which are a tribute to the elements that make up their composition. The aroma and taste, he claims, should reflect the soil, the sun, and the grape varietal. Though I tasted all of the wines Michaud brought to the festival, his Syrah was my favorite. Racy and peppery—Fantastic. Give that a swirl if you have the chance.

From Cal Wineries Website

<http://www.calwineries.com/>

When Michael Michaud started Michaud Vineyards in the Chalone AVA, his only neighbor was the property that bears the region's name. His initial campaign was a stunning success, and immediately earned his winery national recognition.

Michaud's wines have won many awards and 90+ point rankings from major magazines and wine critics. One of the distinguishing moments for Michaud Vineyards was when James Laube included their Chalone Chardonnays in his Great Chardonnays of California List.

These accolades and accomplishments can be attributed to Michaud himself. He does all of the winemaking himself, and has a plays a large role in the management of his vineyards.

Michaud's involvement in every aspect of the grape growing winemaking process has enabled him to exert full control over his production. This has translated into small quantities of premium quality wine.

Michaud Vineyard's flagship wine is without question their Estate Chardonnay. But they also produce several other wines which are noteworthy including Pinot Blanc, Pinot Noir, Sangiovese, and Syrah.

View Appellation America's Editor Picks and Michaud Vineyard's Best of Appellaton Award Winning Wines:

http://wine.appellationamerica.com/vineyard/Michaud_Vineyard_and_Winery.html

From Just Luxe San Francisco City Guide

<http://www.justluxe.com>

Food & Spirits: Standing 1,500 feet above sea level in California's Gabilan Mountains, the terrain of Michaud Vineyard brings an exceptional quality to its wine. The Pinnacles National Monument stands just three miles east of the vineyard. Its rocky crags and peaks serve as a visual reminder of what the earth in this part of the world is made of: a combination of decomposed granite and limestone. This soil composition was so unique it prompted the formation of the Chalone appellation just over 25 years ago.

It's the same soil that has grown Michael Michaud's elegant wines. He began his 30-year winemaking career at Chalone Vineyard, where he crafted rich Burgundian wines with complex flavor profiles. He fell in love with the soil and arid climate, acquired land with his wife Carol, and began to gradually plant his own vines. With 19 vintages under his belt, he left Chalone in 1998 to give full attention to his own vineyard. And "full attention" is no exaggeration. From sunrise to sunset, Michael works as farmer, winemaker, and marketing manager for Michaud Vineyard. "My goal is to make wines that communicate the unique qualities of the Chalone appellation," Michael says. "I do the winemaking and the farming myself with the help of my dedicated assistant and colleague, Justin Kahler. I want to keep production small, because I like getting my hands dirty and staying directly involved. That is my passion."

Mineral characteristics are delightfully evident in Michaud wines. They routinely receive high praise for their structure and balance and for flavors that will slowly unfold in the bottle. At the 2008 World Wine Championship Awards, Michaud's 2005 Estate Syrah and 2004 Estate Sangiovese both won Gold Medals, while its 2004 Estate Pinot Noir and 2004 Estate Syrah won Silver.

From Central Coast Adventures: Michaud Vineyard - Wine at the Pinnacle

...the Chalone Appellation identification on a wine label is beginning to signify the character of a unique spot, and not simply the wines from its oldest and most famous namesake. Michael tries to preserve those special qualities in wines that show balance, elegance and complexity, not sheer power. Because of its sparse soils and controlled irrigation, Michael also thinks the vineyard naturally produces wines with typical and expressive varietal character.

The Michaud lineup includes a rich but still crisp Chardonnay; a deep-colored, medium-bodied Pinot Noir with rewarding complexity; a Syrah full of black cherries and blessed with a long finish; and a Sangiovese with bright flavors and good food-matching acidity. As a group, the wines show a nice mix of New World fruit and Old World restraint. They may not bowl you over, but they can do something better—develop in the glass revealing flavors by the end you hadn't noticed in the beginning.

- Tim Patterson



From Wine Country Living: Chalone Again, Naturally

I'm a particularly tough judge of Chardonnay and Sangiovese—one's my first love in wine, the other my least favorite varietal. So it's with pleasure that I recommend a winemaker who gets them both right. Michael Michaud needs no introduction to fans of California's Chalone Vineyards, where he made wine for 17 years. Chalone is so distinctive that it rates its own officially designated growing area, or appellation, and in 1992, Michaud bought some acreage within the zone, which is inland from Monterey. In 1998 he left the Chalone winery to concentrate on making his own wine from the Chalone appellation, and the results are worth seeking out.

In Michaud's Chardonnay, for example, the tangy mouthfeel and aromas that remind me of wet river rocks are as European as they are American. The dusky cherry color of the Sangiovese signals immediately that this is not another overblown cocktail red. Instead it's a vibrant, dimensional food wine that would be perfect alongside a roasted-pepper pizza or mushroom risotto.

Michaud also offers Pinot Blanc, Syrah and Pinot Noir. Order online or by phone. Chalone used to be a one-winery appellation, but Michaud's writing a tasty new chapter in one of California's most distinctive books.

- Thom Elkjer