

MICHAUD VINEYARD

1998 CHARDONNAY

Chalone Appellation

Varietal Composition: 100% Chardonnay

Barrel Information:

Aging -- 10.5 months

75 barrels -- French Oak: Siruge, Remond, Taransaud, Latour

3-year air-dried wood

33% new barrels

Optimum Time for Consumption: 2000 - 2005+

Production Statistics:

Harvest Date -- 10/21/98

Grape Acidity -- 6.9 g/L

Grape pH -- 3.55

Sugar at Harvest -- 23.4° Brix

Bottling Date -- 9/2&3/99

Wine Acidity -- 7.0 g/L

Wine pH -- 3.35

Wine Alcohol -- 14.25%

Release Date: January 2000

Case Production: 1,650

This Chardonnay comes from our vineyard planted in 1986 & 1988. The vineyard was planted from cuttings selected from Chalone Vineyard's Lower Vineyard block and are most likely to be the venerable Wente clone, though it is possible that they were brought directly from Burgundy. The 1997/1998 winter and spring were very wet and cold. The vines had an average set. The growing season was cool and often damp. In spite of difficult weather conditions the vintage produced grapes of excellent quality. The 1998 vintage produced an elegant wine with great complexity. One can find peach, nectarine, apricot and apple characters. The mineral like terroir and French oak contribute to a multilayered mouthfilling wine.

Wines from this appellation usually benefit from two to three years of bottle aging although are enjoyable in their youth.