

MICHAUD VINEYARD  
1999 CHARDONNAY  
Chalone Appellation

Varietal Composition: 100% Chardonnay

Barrel Information:

Aging -- 9.5 months

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

3-year air-dried wood

33% new barrels

Optimum Time for Consumption: 2001 - 2006+

Production Statistics:

Harvest Date -- 10/1,5,6,12,13/99

Grape Acidity -- 6.8 g/L

Grape pH -- 3.52

Sugar at Harvest -- 23.9° Brix

Bottling Date -- 8/10/00

Wine Acidity -- 6.35 g/L

Wine pH -- 3.42

Wine Alcohol -- 14.75%

Release Date: April 2001

Case Production: 2,000

This Chardonnay comes from blocks in our vineyard planted in 1986 & 1988. The vineyard was planted from cuttings which are most likely to be the venerable Wente clone, though it is possible that they were brought directly from Burgundy. The 1998/1999 winter and spring were very wet and cool, but drier than 97/98. The vines had an average set. The growing season was variable but, on average, moderately warm. The vintage produced grapes of excellent quality. The 1999 vintage produced an elegant, satisfying 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 they are enjoyable in their youth. Chardonnay from this appellation will age gracefully for 5-7 years or more.