

MICHAUD VINEYARD

2000 CHARDONNAY

Chalone Appellation

Varietal Composition: 100% Chardonnay, old Wente clone

Barrel Information:

Aging -- 11 months

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

3-year air-dried, tight grain French oak, mostly Allier

33% new barrels, 67% 1- 4 yr. old barrels

Optimum Time for Consumption: 2003 - 2008+

Production Statistics:

Harvest Date -- 9/9-13/00

Grape Acidity -- 6.8 g/L

Grape pH -- 3.42

Sugar at Harvest -- 23.9° Brix

Bottling Date -- 8/27/01

Wine Acidity -- 6.35 g/L

Wine pH -- 3.45

Wine Alcohol -- 14.6%

Release Date: September 2002

Case Production: 2,018

This Chardonnay comes from blocks in our vineyard planted in 1986 & 1988. The vineyard was planted from cuttings that are most likely the venerable Wente clone. The 1999/2000 winter was warmer and drier than the two preceding winters. The spring had less rainfall and was milder than the springs of the preceding two years. The vines had an average set. The growing season was variable but, on average, moderately warm. The grapes that were harvested were in perfect condition and exceptionally flavorful. The 2000 vintage produced an elegant, well-structured wine with satisfying complexity. Aromas and flavors of peach, nectarine, apricot and apple are complemented by the mineral-like terroir. Subtle French oak contributes to a multilayered -- mouth filling wine.

Wines from this appellation usually benefit from two to three years of bottle aging although they are very enjoyable in their youth. Chardonnay from this appellation will age gracefully for 5-7 years or more.

Food pairings -- Some of the foods we like to serve this wine with are: fresh crab, halibut, swordfish, roast chicken, and cheese soufflé.