

MICHAUD VINEYARD
2000 PINOT NOIR
Chalone Appellation

Varietal Composition: 100% Pinot Noir

Barrel Information:

Aging --16 months
7 barrels -- French Oak: Siruge, Remond, Latour
3-year air-dried, tight grain French oak, mostly Allier
50% new barrels, 50% 1-3 yr. old barrels

Optimum Time for Consumption: 2003 - 2010+

Production Statistics:

Harvest Date -- 9/8/00
Grape Acidity -- 6.8 g/L
Grape pH -- 3.45
Sugar at Harvest -- 24.7° Brix
Bottling Date -- 1/09/02
Wine Acidity -- 6.35 g/L
Wine pH -- 3.39
Wine Alcohol -- 13.9%

Release Date: September, 2002

Case Production: 165

CLONAL LIBRARY BLOCK

This Pinot Noir comes from vines planted in our vineyard in 1996 –8. Eight different clones of Pinot Noir: special selections of three clones planted in the appellation in 1946, 1970 & 1973, the Swan clone, and Dijon clones 113, 114, 115 & 777 are combined in this bottling. Ripe fruit flavors such as black raspberry, black currant and black cherry are complemented by hints of sweet tobacco and surround the broken rock mineral character that is the signature expression of this appellation’s terroir. Accents of clove and smoke derive from the Siruge and Remond barrels. Ripe soft tannins lend substance, richness and the ability to age and develop gracefully.

Food pairings that are suggested include roast duck, lamb, prime rib or wild mushrooms. Decanting one hour prior to serving is suggested for young Pinot Noir (2-3 years old).