

# MICHAUD VINEYARD

## 2001 PINOT NOIR

### Chalone Appellation

Varietal Composition: 100% Pinot Noir

Barrel Information:

Aging -- 14 months  
22 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 -- 8/31/01-9/4/01  
Grape Acidity -- 6.5 g/L  
Grape pH -- 3.51  
Sugar at Harvest -- 24.1° Brix  
Bottling Date -- 11/06/02  
Wine Acidity -- 6.20 g/L  
Wine pH -- 3.39  
Wine Alcohol -- 14.1%

Release Date: May, 2003

Case Production: 545

CLONAL LIBRARY BLOCK +

In 2001, a ninth clonal selection was harvested in our vineyard, Dijon Selection 667. Cropped at about 1 ton per acre, these vines produced delicious fruit. The Dijon selections 113, 114, 115, 667 & 777 have added a new dimension and vivid clear fruit flavors to the complex, dark fruit, wild and spicy character of the historic clones grown in the appellation since 1946 & 1970-72.

Ripe red and black cherries, currants, and black raspberries are suggested by the wine's aromas and flavors. The moderate tannins evolve into a pleasant suppleness after 30+ minutes or shortly after decanting (recommended if you are in a rush). Subtle wild herbs and spices complement the crushed rock, mineral-like terroir.

Pinot Noir is more unpredictable and capricious in its expression than any other grape. If you're patient, this wine will reward you with its charm and complexity. Enjoy this wine now, in a few years or in 20 years. Decanting is helpful. Serve with grilled salmon, steak, lamb chops, duck, quail, guinea hen, etc. Include morels if you can.