

# MICHAUD VINEYARD

## 2001 SANGIOVESE

### Chalone Appellation

Varietal Composition: 100% Sangiovese

Barrel Information:

Aging -- 21 months  
6 barrels -- French Oak: Siruge, Remond, Latour  
3-year air-dried wood, mostly Allier  
33% new barrels, 67% 1-3 yr old barrels

Optimum Time for Consumption: 2004 - 2010+

Production Statistics:

Harvest Date -- 10/02/01  
Grape Acidity -- 6.3 g/L  
Grape pH --3.41  
Sugar at Harvest -- 24.5° Brix  
Bottling Date -- 07/17/03  
Wine Acidity -- 7.8 g/L  
Wine pH -- 3.24  
Wine Alcohol --14.5%

Release Date: March 2004

Case Production: 145

Our Sangiovese vines (.6 ac) were planted in 1992; after a great visit to Tuscany. I was curious to see how Sangiovese would grow in the Chalone AVA.

Sangiovese seems to grow well here and develops red cherry, cranberry, and pomegranate flavors. The mineral-like terroir and French oak contribute to a richly textured wine with a lingering finish. Sangiovese's natural high acidity is moderated by the growing conditions here, resulting in a well structured, yet very accessible wine.

One of the most frequent comments about this wine is "...hey, this actually tastes like Sangiovese." The 2001 Sangiovese is another part of the continuing study of vine cultural practices and winemaking details. The 2000 Sangiovese harvest yielded 3.1 tons (5.3 t/ac). The 2001 harvest yielded 1.99 tons or 3.3 t/ac and was somewhat higher in sugar content.

Wines from this appellation usually develop dramatically after two to three years of bottle aging. They are enjoyable in their youth and this is facilitated by decanting one hour before serving.

Food pairings include: grilled swordfish, grilled steak/prime rib, roast duck, pasta dishes and homemade pizzas.