

M I C H A U D . V I N E Y A R D

FACT SHEET

Owners: Michael Michaud and Carol Hastings Michaud

Vineyard Address: Michaud Vineyard
P.O. Box 716
Soledad, CA 93960

Location: 3 miles northwest of Stonewall Canyon Road and Highway 146, adjacent to west Pinnacles National Monument, 12 miles east of the town of Soledad

Office Address: PO Box 620163
Woodside, CA 94062-0163

Website: www.michaudvineyard.com
Email: michael@michaudvineyard.com

Telephone: 650-529-0973 or cellular 408-602-1960
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Winegrower: Michael Michaud

Wines: Michaud Vineyard makes Chardonnay, Marsanne, Pinot Blanc, Pinot Noir, Sangiovese and Syrah wines in limited production from exclusively estate grown grapes.

Pricing:

Chardonnay	\$40	2000 cases
Pinot Blanc	\$29	75 cases
Pinot Noir	\$45	545 cases
Sangiovese	\$26	200 cases
Syrah	\$35	300 cases

Distribution: Fine wine shops and restaurants in Arizona, California, Connecticut, Hawaii, Georgia, Illinois, Massachusetts, Missouri, New Jersey, New York, Ohio, Pennsylvania, South Carolina, Tennessee and Texas.

Tasting & Sales Room: None, however, Michaud Vineyard offers wine to the public via the website and also sends out a mailer several times a year.

History: Three tenths of an acre of Pinot Blanc was planted in 1981. The old Wente clone of Chardonnay, which has been growing in the appellation since 1946, was planted in 1986, 1988 and 1990. First Michaud Vineyard vintage was the 1997 Estate Chardonnay, released in 2000. Pinot Noir was planted in 1990, 1996, 1998, 1999 and 2000 using old clones planted in the area since 1946 and 1970, and the new Dijon selections 113, 114, 115, 667 and 777. Syrah was planted in 1988, 1999 and 2000 using cuttings of a rare selection. Our Sangiovese was planted in 1992 on .6 of an acre.

Climate: Situated at an altitude of 1500 feet, the region is ecologically described as Chaparral, receiving a modest 12-15 inches average rainfall annually.

Soil: One of the few places where granite and limestone are co-located, providing a well drained and mineral rich soil well suited to viticulture.

Vineyards: The estate encompasses 267 acres of land, 28 of which are planted with vines:

Chardonnay	13.2 acres
Marsanne	.8 acres
Pinot Blanc	.3 acres
Pinot Noir	10.5 acres
Sangiovese	.6 acres
Syrah	3.5 acres

Production: Current annual production at Michaud Vineyard is 4000 cases, with a maximum potential limited to 6-7000 cases.

Winery: Michaud Vineyard wines are made by winemaker Michael Michaud at the historic Novitiate in Los Gatos where wines have been made for over 100 years. The wines, which are stored in French oak barrels, are made using traditional techniques and careful oversight.

Background: Michael Michaud holds a Bachelor of Science in Chemistry (and 95% of a degree in Enology and Viticulture) from UC Davis. He gained more than 19 years experience in wine growing and winemaking at Chalone Vineyard, where he was winemaker for 15 years.

Carol Hastings Michaud, Michael's wife and co-proprietor of Michaud Vineyard, is vice president of sales and marketing for Chambers & Chambers, Wine Distributors in San Francisco. Carol joined the company in 1983, which has grown to become the premier distributor of ultra-premium imported and domestic wines in California and Hawaii.

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