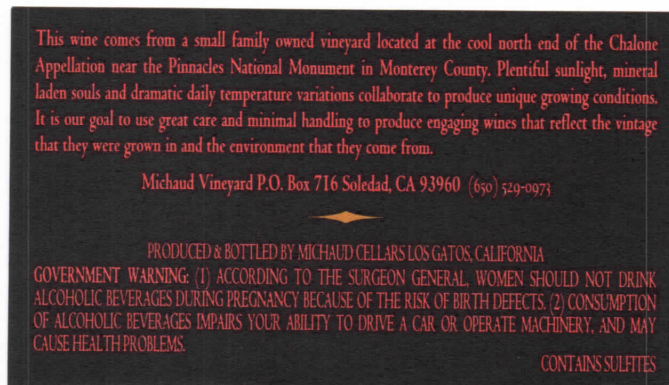
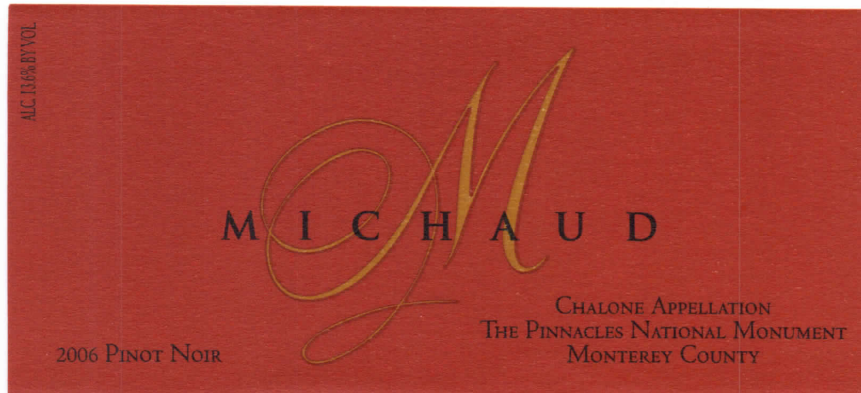


MICHAUD VINEYARD
2006 MICHAUD VINEYARD Pinot noir
Chalone Appellation
ESTATE GROWN, SUSTAINABLY FARMED



Varietal Composition

100% Pinot noir

Barrel Aging

20 months

20 barrels were produced

French Oak: Siruge, Remond, Bel Air

3-year air-dried extra tight grain wood, mostly Allier

50% new barrels

50% 1-3 yr old barrels

Optimum Time for Consumption

2011 - 2019+

Production Statistics

Harvest Date: 9/21-25/2006

Grape Acidity: 6.7 g/L

Grape pH: 3.40

Sugar at Harvest: 23.2° Brix

Bottling Date: 5/29/08

Wine Acidity: 6.5 g/L

Wine pH: 3.48

Wine Alcohol: 13.6%

Release Date: April 2011 Case Production: 471

It never ceases to amaze us how expressive our Pinot noir is and the 2006 is no exception. Produce from separate clonal selections grown on our estate vineyard since 1990.

The 2006 Pinot noir has elegant concentrated flavors complemented by the hallmark minerality of the granite and limestone soil found in the Chalone Appellation. The five Dijon selections provide vividly clear red and black fruit flavors and the four heritage selections provide complex, wild and spicy characteristics. In order to enhance the expression of our unique terroir, the wine was fermented with native yeast and is unfiltered and unfined. The aromas of this wine transport you back to nature with aromas of wild berries, forest floor and stone. The extended bottle aging has softened the natural tannins into a supple texture and added subtle coriander, leather and spice notes. It has more similarity to a good red burgundy than to other fine California Pinot noir. The wine continues to develop in the glass offering a wide array of aromas and flavors.

This Pinot noir may be served with your favorite full flavored fish such as ahi, salmon, steel head,

fowl - chicken, duck, goose, pheasant or quail and most meats: prime rib, steak

“ The Calera and Michaud wines were the ones I admired the most. They’re the ones I want to drink. “

Drew Langley, Sommelier, Wine Director, Providence Restaurant, Los Angeles 2
Michelin Stars March 2011