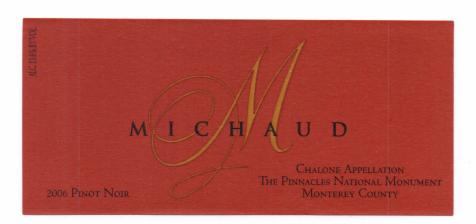
MICHAUD VINEYARD 2006 MICHAUD VINEYARD Pinot noir

Chalone Appellation ESTATE GROWN, SUSTAINABLY FARMED



This wine comes from a small family owned vineyard located at the cool north end of the Chalone Appellation near the Pinnacles National Monument in Monterey County. Plentiful sunlight, minetal laden souls and dramatic daily temperature variations collaborate to produce unique growing conditions. It is our goal to use great care and minimal handling to produce engaging wines that reflect the vintage that they were grown in and the environment that they come from.

Michaud Vineyard P.O. Box 716 Soledad, CA 93960 (650) 529-0973

PRODUCED & BOTTLED BY MICHAUD CELLARS LOS GATOS, CALIFORNIA
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRINE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

Release Date: April 2011 Case Production: 471

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: 55/29/08 Wine Acidity: 6.5 g/L

Wine pH: 3.48

Wine Alcohol: 13.6%

It never ceases to amaze us how expressive our Pinot noir is and the 2006 is no exception. Produce from r 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 grar and limestone soil found in the Chalone Appellation. The five Dijon selections provide vividly clear red an black fruit flavors and the four heritage selections provide complex, wild and spicy characteristics. In order 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 cor leather and spice notes. It has more similarity to a good red burgundy than to other fine California Pinot no 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