

MA BELLE FILLE  
Single Vineyard Estate Chardonnay  
Peter Michael Winery

*Ma Belle- Fille*, both the vineyard and the wine, are an expression of the legacy that Sir Peter Michael espoused when, close to 30 years ago, he set out on a journey that resulted in the purchase of the family's Knights Valley property. Given the patience and hard work that is rewarded with the years it takes for vines to mature to the stage where they yield truly expressive wines, it is not for the faint of heart to create a winery and vineyards that will endure for generations. *Ma Belle- Fille* represents the latest chapter in a history that has yielded single vineyard wines that reflect in name, history and humor the nature of the family that nurtures them.

*Ma Belle- Fille* is named after Emily, daughter-in-law to Sir Peter and Lady Michael and wife of Paul, their eldest son. Emily is expecting her third child as this vineyard is unveiled so the next generation of Michaels will learn an early appreciation of the land and nature's cycles. Naming the vineyard after Emily, a young family member, reflects a 100 X 100 strategy, that is 100% ownership for at least 100 years.

The *Ma Belle- Fille* vineyard is at the highest elevation on the property (1,900 to 2,000 feet), benefiting from the cooler marine layer that funnels through the gap in the mountains. Thirty years of viticultural experience and vinification knowledge are expressed in this wine which is 22 acres in size, planted with 12 separate blocks, comparable as winemaker Luc Morlet says, to the *climats* of Burgundy. Planted to Chardonnay, the very best and rarest clones have been selected for this vineyard including Hyde, Hudson and Mt. Eden all related to the Old Wente clone. Tiny clusters and small berries yield what Morlet calls "*nectar de miel*" (honey nectar). The first and low yielding vintage was created solely for the family's enjoyment being the toast of both anniversaries, those of Paul & Emily as well as Sir Peter and Lady Michael.

The release of *Ma Belle-Fille* 2002 is the debut of this wine whose quality began in the vineyard with painstaking nurturing of the vines followed by a winemaking regime which included meticulous selection of the fruit, fermentation with indigenous yeasts, French oak barrel aging and lees stirring, all hallmarks of the Peter Michael style. Much like the new generation of the family, it will be capricious and charming in its youth, tempered and more nuanced as it ages, and given the great longevity of the wines at the property, complex and layered with time.

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