

MICHAUD VINEYARD

2000 SANGIOVESE

Chalone Appellation

Varietal Composition: 100% Sangiovese

Barrel Information:

Aging -- 20 months
8 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: 2002 - 2008+

Production Statistics:

Harvest Date: 10/05/00
Grape Acidity: 7.5 g/L
Grape pH: 3.2
Sugar at Harvest: 23.9° Brix
Bottling Date: 06/18/02
Wine Acidity: 7.1 g/L
Wine pH: 3.27
Wine Alcohol: 14.3%

Release Date: September 2002

Case Production: 200

This Sangiovese was planted in our vineyard in 1992. 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.

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.