

MICHAUD VINEYARDS



Michael Michaud and Carol Hastings Michaud established Michaud Vineyard (winery) in 1997, with a goal of producing inviting and pleasurable world-class wines that communicate the unique and special qualities of the Chalone Appellation. Today, they own 262 acres in vines.

Michaud Vineyard's emphasis is on Chardonnay, Pinot Noir and Syrah, with small amounts of Sangiovese, Marsanne and Pinot Blanc, and there are plans to add Roussanne and Black Muscat. All the wines will be made with estate-grown fruit and they do not intend to expand production beyond 7,000 cases.

SANGIOVESE

"Chalone Appellation"

REGION: Monterey County, California
WINEMAKER: Michael Michaud
VINEYARD SIZE: .6 Acres
YIELD PER VINEYARD: 1.99 tons
GRAPE TYPE: 100% Sangiovese
COLOR: Dark plum red
TASTE: Flavors of red cherry, cranberry, and pomegranate. The mineral-like terrior and French oak contribute to a richly textured wine with a lingering finish.
BARREL AGEING: 21 Months Allier
RECOMMENDED DISHES: Grilled swordfish, steak, roast duck, pasta dishes and homemade pizzas.
CASES PRODUCED: 145
SERVE: 68° F (20° C); Decanter one hour before serving



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