

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.

CHARDONNAY

"Chalone Appellation"

REGION: Monterey County, California

WINEMAKER: Michael Michaud

VINEYARD SIZE: 13.2 acres

GRAPE TYPE: 100% Chardonnay

COLOR: Golden

BOUQUET: Aromas of peach, nectarine, apricot and apple

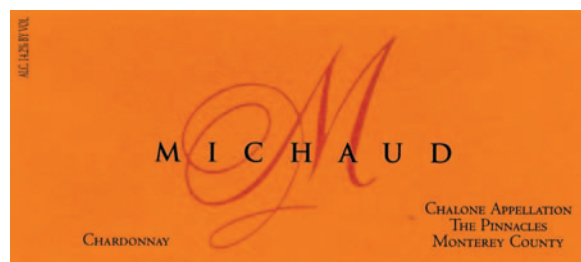
TASTE: Great complexity with flavors of peach, nectarine, apricot and golden apples.

BARREL AGEING: 11 Months Allier

RECOMMENDED DISHES: Fresh crab, halibut, swordfish, roast chicken and cheese souffle.

CASES PRODUCED: 2,018

SERVE: Chilled; 50° F (10° C)



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