

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.

SYRAH

"Chalone Appellation"

REGION: Monterey County, California

WINEMAKER: Michael Michaud

VINEYARD SIZE: 3.5 Acres

GRAPE TYPE: 100% Syrah

COLOR: Dark ruby red

TASTE: Moderate, silky tannins surround flavors of blueberry, black cherry and blackberry. A pleasant mineral-earthiness and restrained oak complement the flavors and extend the harmonious finish.

BARREL AGEING: 14 Months Allier

RECOMMENDED DISHES: Grilled or barbecued meats, mushroom risotto or polenta and grilled eggplant.

CASES PRODUCED: 329

SERVE: 68° F (20° C)



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