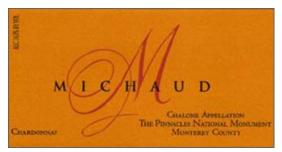


#### WINE RECOMMENDATION



### Michaud Vineyard and Winery

# 2001 Chardonnay, *Estate* (Chalone)

Michael Michaud is making some of the best Chardonnay in California. In the Chablis style – without a lot of new oak and definitively expressive acidity – these wines have the

potential to refuel a surge in popularity for the variety; and help foster a "new" style of California Chardonnay.

At least, that's my hope. **Michaud Vineyard** wines, priced very fairly, are worthy of widespread attention – they are that good. Additionally, they get better with age, also in the style of Chablis.

This edition is showing honeysuckle and fennel aromas. Its soft, round, and velvety on the palate with same said subtle fennel flavors. The wine reaches the perfect pitch – that is, flavor and balance – with fresh and vibrant citrus in the end. It's still young (Michaud's wines need time) and I think it'll age for another dozen years. (That's right: A California white wine that ages.)

The wine spent nine months in French barrels, only 33 percent of which were new. The pH is a low 3.45, which attests to the good acidity, and the alcohol interestingly is a high 14.6 although the grapes were picked at less than 24 Brix (measure of sugar); but there's nary a detection of the wood in the bottle.

NOTE: This library release wine is available as part of an exciting six vintage vertical tasting of Michaud Chardonnays (98, 00, 01, 02, 03, 04).

>>Click here to find out how to order.

Reviewed August 22, 2007 by Alan Goldfarb.

# THE WINE

Winery: Michaud Vineyard and Winery

Vineyard: Estate Vintage: 2001 Wine: Chardonnay Appellation: Chalone Grape: Chardonnay Price: \$38.00

# THE REVIEWER



## Alan Goldfarb

Alan Goldfarb has been writing about and reviewing wine for 17 years. His reviews have been published in the *St. Helena Star, San Jose Mercury, San Francisco Examiner, Decanter,* and *Wine Enthusiast,* among others. Not once has he used a point system, star

system, or an iconic symbol to quantify a wine. What counts in Mr. Goldfarb's criteria when judging a wine is: how it tastes in the glass; is it well-constructed; its food compatibility; and presence of redeeming regional attributes.