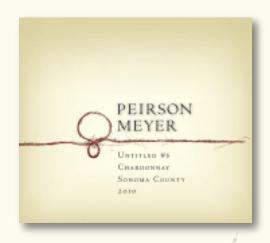
2010 Peirson Meyer Untitled #6 Chardonnay Sonoma County

This wine is a demonstration in the art of blending. Choosing from the barrels that ultimately make up the Charles Heintz, Laughlin Vineyard, and Russian River Valley Chardonnays, Robbie and Alan carefully selected individual barrels that would offer unique expression not necessarily shown in the individual blends that clearly represent the given vineyards.

The Peirson Meyer Untitled #6 focuses on the heady aromas of ripe apricot often seen in balanced vintages like 2010. Also note the nuances of orange oil, citrus peel, and honeysuckle, with light mineral notes of wet river stone present in the background. A clear and focused entry, spreads across the palate and lingers for a very long time.



Artwork by Yasuhiro Esaki

Production Notes

- Winemaker Robbie Meyer
- Production: 45 cases
- Sonoma County
- Harvested in October 2010
- Barrel Fermented
- Wild Yeast Fermentation
- Malolactic Fermentation
- 45% New French Oak
- Barrel Aged 15 Months (sur lees)
- Bottled in January 2012
- \$75 per bottle

Review by Antonio Galloni The Wine Advocate - April 2013

The 2010 Chardonnay Untitled #6 is meant to represent the personality of the year. Not surprisingly, site specificity is less of a priority. Apricots, almonds, orange peel and sweet spices all flesh out in a radiant, deeply expressive Chardonnay. Anticipated maturity: 2013-2016. - 92 pts.