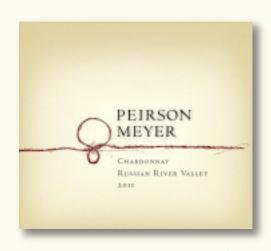
## 2011 Peirson Meyer Chardonnay Russian River Valley

While the 2011 maintains its classic Russian River acidity, the low yields from this season produced a rich, wonderfully textured Chardonnay that we feel will be particularly long lived. The depth and balance of this wine flows with copious amounts of fresh Asian pear and nectarine with subtle notes of honeysuckle and toasted hazelnut.



Artwork by Yasuhiro Esaki

## **Production Notes**

- Winemaker Robbie Meyer
- Production: 375 cases
- Russian River Valley Appellation
- Harvested in September 2011
- Barrel Fermented
- Wild Yeast Fermentation
- Malolactic Fermentation
- 45% New French Oak
- Barrel Aged 15 Months (sur lees)
- Bottled in January 2013
- \$38 per bottle

## Review by Antonio Galloni Vinous - February 2014

The 2011 Chardonnay Peirson Meyer is wonderfully rich and layered in the glass. Hazelnut, nectarine, dried flowers and spices meld together in a viscous, beautifully textured Chardonnay long on class and balance. The low yields of the vintage produced a Chardonnay with considerable depth and volume, but there is plenty of acidity to balance things out. This is a terrific showing. - 91 pts.