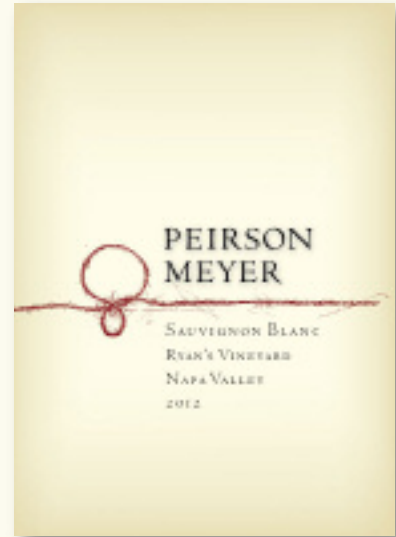


2012 Peirson Meyer  
Sauvignon Blanc  
Ryan's Vineyard, Napa Valley

We have crafted this wine with a key philosophy in mind; Sauvignon Blanc should not only present the classic freshness true to the varietal, but should also provide an ample and textured mouthfeel.

The 2012 vintage of our Sauvignon Blanc expresses light and delicate aromas of spring fruit blossoms, lime, ruby grapefruit with just a hint of spice and ripe apple. In its youth, this wine is lively and fresh on the palate; as it ages in the bottle, it tends to mellow and build body.

This wine is fermented in neutral oak barrels to gain the benefit of small amounts of air throughout the aging process without adding the impact of oak flavor. The juice was fermented with indigenous yeasts to offer the inherent complexity provided by this natural process, and the wine was allowed to age on the lees with light battonage to build the palate.



Artwork by Yasuhiro Esaki

Production Notes

- Winemaker - Robbie Meyer
- Production: 300 cases
- Napa Valley Appellation
- Harvested in September 2012
- Whole Cluster Press
- Barrel Fermented
- Wild Yeast Fermentation
- Non-Malolactic Fermentation
- Neutral Oak
- Barrel Aged 8 Months
- Bottled in April 2013
- \$30 per bottle

California Grown, Family Owned & Operated - L'Angevin, LLC Established in 2001  
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