

L'Angevin

PEIRSON
MEYER

Serving our Sauvignon Blanc - To enjoy our Sauvignon Blanc, please serve between 48 and 50 degrees. Our Sauvignon Blanc has been filtered and cooled to temperatures around 45 degrees at the winery to best present the character of this varietal. However, we do not recommend excessive chilling of this wine. If you enjoy your Sauvignon Blanc cooler than cellar temperature, we recommend you chill the wine for a brief period of time.

Cellaring our Sauvignon Blanc - The Sauvignon Blanc reveals its fresh bright flavors in it's youth, however cellaring 1-2 years past the vintage date will produce richer more complex flavors while retaining it's varietal fruit character.

Serving and Cellaring our Sauvignon Blanc

Our Recommendations:

- Serve between 48 and 50 degrees
- Cellar temperature: 55-65 degrees
- Drink 1-2 years past vintage date

February 1st



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Serving our Chardonnays -To enjoy our Chardonnays to their fullest, please serve between 55 and 60 degrees. Our Chardonnays benefit from being decanted before serving when served in their youth.

Cellaring our Russian River Chardonnays - While these Chardonnays are well made and could age for a longer period of time, we find them most enjoyable 2-5 years after the vintage date. We recommend a cellar temperature of 55-65 degrees.

Serving and Cellaring our Chardonnays

Our Recommendations:

- Serve between 55 and 60 degrees
- Decant chardonnay in its youth
- Cellar temperature: 55-65 degrees
- Drink 2-5 years past the vintage date

February 1st



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Serving our Pinot Noir - To enjoy our Pinot Noir to its fullest, please serve between 60 and 65 degrees. Our Pinot Noir benefits from being decanted before serving, particularly in its youth.

Cellaring our Pinot Noir - A great attribute of this wine is that it can be enjoyed immediately or with some cellaring time. The fresh fruit and rich mouthfeel will be appreciated by those who like more youthful wines, however, time will reward those who have the patience to hold this wine for 2-7 years past the vintage date and beyond. We suggest trying a bottle at least once a year to find the developmental stage of the wine you most enjoy. We recommend a cellar temperature of 55-65 degrees.

Serving and Cellaring our Pinot Noir

Our Recommendations:

- Serve between 60 and 65 degrees
- Decant 30-60 minutes before serving
- Cellar temperature: 55-65 degrees
- Drink 2-7 years past the vintage date

February 1st



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Serving our Napa Cabernet - Our Cabernet Sauvignon always benefit from decanting. While there may be some sediment in the bottle, as we bottle the wine unfiltered, the additional decanting will allow the wine to breath and acclimate before you enjoy it. Serve our Cabernet at a temperature you enjoy between cellar temperature and room temperature.

Cellaring our Napa Cabernet - We recommend you age the wine no colder than 56-65 degrees. Our Cabernet will improve with age for many years to come.

Serving and Cellaring our Cabernet Sauvignon

OUR RECOMMENDATIONS:

- SERVE BETWEEN 60 AND 65 DEGREES
- DECANT 30-60 MINUTES BEFORE SERVING
- CELLAR TEMPERATURE: 55-65 DEGREES
- DRINK 4-12 YEARS PAST THE VINTAGE DATE

February 1st

