



PEIRSON MEYER CHARDONNAY
UNTITLED
SONOMA COUNTY
2006

WINEMAKER NOTES

This wine is a demonstration in the art of blending. Choosing from the barrels that ultimately make up the Charles Heintz, Laughlin Family, 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.

This is more an expression of what Chardonnay can offer, rather than what a particular vineyard can. From the great minerality, characteristic of the best Burgundies, to the beauty of pure California fruit in the aroma, as well as a viscous mouthfeel balanced by a focused finish, this wine is a demonstration of what can be found hidden in the broader complexities of our traditional wines.

Robert Parker's Wine Advocate - Here is another impressive portfolio of wines from winemakers/proprietors Robbie Meyer and Alan Pierson, who have crafted some of the finest Chardonnays and Pinot Noirs made in the difficult 2006 vintage. Made from a selection from the best barrels, the 2006 Chardonnay Peirson Meyer is a more restrained, almost structured style of Chardonnay. The wine reveals a liquid minerality character intermixed with notes of tropical fruit, honeyed orange, and lemon. It will probably open over the next year, and last for 5-7 years. - 94 points

VINTAGE	2006
VARIETAL	Chardonnay
APPELLATION	Sonoma County
PRODUCTION	150 Cases
RETAIL PRICE	\$75/bottle
HARVEST	September/October 2006
PROCESS	Barrel fermented Wild Yeast Fermentation Barrel aged 14 months (<i>sur lees</i>) 50% New French Oak 100% malolactic
BOTTLED	Unfined and Unfiltered December, 2007
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