



2008
Peirson Meyer
Chardonnay
Untitled #4
Sonoma County

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.

The fourth in our series, the 2008 Untitled Chardonnay shows off the vast array of mineral notes we often find in this vintage. Flint, wet stone, and gun barrel notes are surrounded by expressive nuances of lively tangerine oil, key lime, and citrus blossoms. The mouthfeel is rich, viscous and expansive, with a beam of acidity keeping the wine on the palate for a long finish.

Robert Parker's

WINE ADVOCATE REVIEW
FEBRUARY 2011

A classic California Chardonnay, it reveals orange blossom, apple butter, tangerine, and white currant characteristics as well as an intriguing minerality. This voluptuously textured, expansive white possesses just enough acidity for focus and uplift. It should drink nicely for 3-4 years. -95 pts.

Production Notes

- Winemaker - Robbie Meyer
- Production: 150 cases
- Sonoma County
- Harvested in October 2008
- Barrel Fermented
- Wild Yeast Fermentation
- 100% Malolactic Fermentation
- 55% New French Oak
- Barrel Aged 15 Months (sur lees)
- Bottled in January 2010
- Unfined and Unfiltered
- \$75 per bottle

L'Angevin | PEIRSON
MEYER

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