

2007 L'ANGEVIN CHARDONNAY RUSSIAN RIVER VALLEY

WINEMAKER NOTES

This represents our seventh vintage of the L'Angevin Russian River Chardonnay. The signature aromas of Asian Pear, white flowers, and crushed stone, are highlighted with notes of spice, honey, and apple crisp. Its delicate entry gently coats the palate and offers a balanced acidity that frames the flinty minerality.

LAUGHLIN FAMILY VINEYARD

Laughlin Vineyard is low-lying – directly on the Russian River and experiences a great deal of cloud cover throughout the growing season. Grown on alluvial soils, these 38-year old vines are trellised with vertical shoot positioning on a bi-lateral cordon. We nurture these vines through cultural practices such as shoot positioning, leaf removal and fruit thinning, to bring the clusters an optimal balance of sun, shade, and air flow which allows them to properly develop and mature. Generally ripening in mid to late September, we receive approximately 2.5 tons to the acre.

Stephen Tanzer, 2009

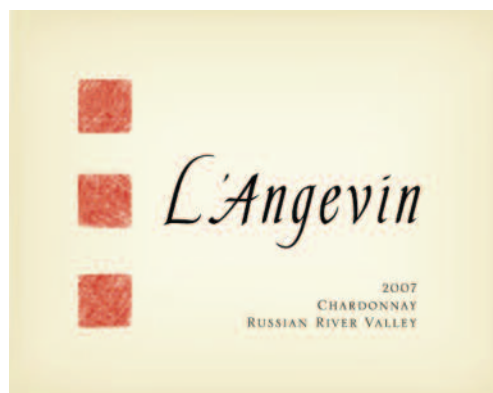
Yellow-gold. Leesy peach and poached pear aromas are complemented by notes of anise and smoky herbs. Fleshy and supple, offering deep orchard and pit fruit flavors and slow mounting spiciness. A tangy mineral quality lingers on the gently sweet, persistent finish. -89 pts.

Wine Spectator, June 2009

A mix of ripe, creamy fig, melon and melon fruit. Full-bodied, with hints of mineral, hazelnut and spice and a complex, lingering finish. Drink now through 2012. - 89 pts.

Robert Parker, The Wine Advocate, March 2010

The 2007 Pinot Noir Russian River (100% de-stemmed) comes from Dijon clones 828 and 777 as well as the old Calera and Swan clones. Apparently there is also some of that special "suitcase" clone from Vosne-Romanee in the blend. The wine possesses abundant amounts of blueberry, sweet cherry, underbrush, spice box, and earth characteristics along with good density, decent acidity, and silky tannins. Already evolved and complex, it should continue to drink well for another 5-6 years. - 90 pts.



VINTAGE	2007
VARIETAL	Chardonnay
APPELLATION	Russian River Valley
PRODUCTION	750 Cases
RETAIL PRICE	\$38/bottle
HARVEST	September 2007
PROCESS	Barrel fermented Wild Yeast Fermentation 100% malolactic Barrel aged fifteen months (<i>sur lees</i>) 55% New French Oak
BOTTLED	Unfined & Unfiltered January 2009
WINEMAKER	Robbie Meyer Phone/Fax 707-312-0633 robbie@langevinwines.com
CONTACT	L'Angevin Wines P.O. Box 2368 Yountville, CA 94599 Phone 707-944-9566 Fax 707-944-1352
MANAGER	Lesley Warner-Peirson l.w@langevinwines.com
WEBSITE	www.langevinwines.com