



From the creators of L'Angevin Wines, we introduce a new companion label Peirson Meyer, named after the two families of L'Angevin. Peirson Meyer is now the home to our single vineyard wines we have been working with and developing over the past vintages (Charles Heintz Chardonnay and Sonoma Stage Pinot Noir). Only the label has changed for these wines; what is inside the bottle continues with the same care, attention, and artisanal winemaking we have brought to you with each previous vintage.

We are proud to offer our inaugural release of Sauvignon Blanc. 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.

CURRENT RELEASE

SPRING 2009

2008

PEIRSON MEYER  
SAUVIGNON BLANC  
NAPA VALLEY

2007

PEIRSON MEYER CHARDONNAY  
CHARLES HEINTZ VINEYARD  
SONOMA COAST

2006

PEIRSON MEYER CHARDONNAY  
"UNTITLED"  
SONOMA COUNTY

2007

PEIRSON MEYER PINOT NOIR  
SONOMA STAGE VINEYARD  
SONOMA COAST

2005

PEIRSON MEYER  
CABERNET SAUVIGNON  
NAPA VALLEY



# PEIRSON MEYER

## SAUVIGNON BLANC NAPA VALLEY 2008

PRODUCTION: 150 CASES  
APPELLATION: NAPA VALLEY  
HARVESTED IN SEPTEMBER 2008  
WHOLE CLUSTER PRESS  
WILD YEAST FERMENTATION  
BARREL FERMENTED  
NEUTRAL OAK  
NON-MALOLACTIC  
BOTTLED IN APRIL 2009  
UNFINED  
RETAIL PRICE: \$25/BTL

We are proud to offer our inaugural release of Sauvignon Blanc. 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. 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.

With a beautifully delicate floral nose with accents of light citrus, the mouthfeel has a silky yet weighty presence with hints of tangerine blossom, green apple, pear and lime custard, completed with a classic clean and crisp Sauvignon Blanc finish.

PRODUCTION: 450 CASES  
APPELLATION: SONOMA COAST  
HARVESTED IN SEPTEMBER 2007  
BARREL FERMENTED  
WILD YEAST FERMENTATION  
50% NEW FRENCH OAK - 100% MALOLACTIC  
BARREL AGED 15 MONTHS (*SUR LEES*)  
BOTTLED IN JANUARY 2009  
UNFINED & UNFILTERED  
RETAIL PRICE: \$55/BTL

## CHARDONNAY CHARLES HEINTZ VINEYARD 2007

This wine is truly an expression of the vineyard site. Resting above the fog line, the full sun exposure of this vineyard offers a wine with a heady nose of dried apricot and orange blossom, spiced pear juice and crème brulee. These 35-year old, dry farmed vines create an amazing concentration giving a rich and viscous mouthfeel that stains the palate.

PRODUCTION: 100 CASES  
SONOMA COUNTY  
HARVESTED IN SEPTEMBER 2006  
BARREL FERMENTED  
WILD YEAST FERMENTATION  
50% NEW FRENCH OAK - 100% MALOLACTIC  
BARREL AGED 15 MONTHS (*SUR LEES*)  
BOTTLED IN DECEMBER 2008  
UNFINED & UNFILTERED  
RETAIL PRICE: \$75/BTL

## CHARDONNAY UNTITLED, SONOMA COUNTY 2006

This wine represents the art of blending. Miniscule selections of wine from the various vineyards we work with come together to form this complex creation. Exotic notes of tangerine oil, pineapple, and lycee fruit, are complimented with vanilla bean, clove, and underlying notes of wet stone. The palate fulfills the expectations of the aromas. A rich and powerful statement on the palate, its presence remains long after the wine is enjoyed.



# PEIRSON MEYER

PRODUCTION: 450 CASES  
APPELLATION: SONOMA COAST  
HARVESTED IN OCTOBER 2007  
TANK FERMENTED  
40% NEW FRENCH OAK - 100% MALOLACTIC  
BARREL AGED 15 MONTHS (*SUR LEES*)  
BOTTLED IN JANUARY 2009  
UNFINED & UNFILTERED  
RETAIL PRICE: \$58/BTL

## PINOT NOIR SONOMA STAGE VINEYARD 2007

Our Sonoma Coast Pinot Noir is sourced from the Hyde Family's Sonoma Stage Vineyard. The vineyard lies in a very cool area with significant marine influence providing relatively low average temperatures and a great deal of cloud cover. The marginal climate, small berry size and clonal blend (Swan and Calera Clone) present us with an intensely layered wine with expressions of boysenberry, wild strawberry, and orange peel, highlighted by notes of vanilla bean and anise. The palate has ample weight balanced by a pleasing natural acidity and finishes with silky tannins and smooth texture.

PRODUCTION: 185 CASES  
APPELLATION: NAPA VALLEY  
HARVESTED IN OCTOBER 2005  
HAND SORTED  
25 DAY MACERATION  
70% NEW FRENCH OAK  
BARREL AGED 20 MONTHS  
BOTTLED IN JUNE 2007  
UNFINED & UNFILTERED  
RETAIL PRICE: \$85/BTL

## CABERNET SAUVIGNON NAPA VALLEY 2005

We couldn't be happier with our first offering of Cabernet Sauvignon from the Versant Vineyard. The aromas show intense classic Napa Valley character with ripe blackberry, currant and anise complemented with rich components of vanilla and chocolate, and highlighted by unique floral and perfumed elements of lilac and rose petal. These characteristics give the wine nuanced complexity and interest. This wine has a wonderful silky and elegant entry that gives way to a fully structured and weighty mid-palate revealing it's Pritchard Hill origin. A luscious finish completes this wine that is great in its youth, but promises much for the future.

Residing on some of the best terroir in the Napa Valley, at an elevation of 1,500 feet, the Versant Vineyard is located on Pritchard Hill on the hillsides above Oakville. Its striking red, rocky volcanic soils, and vineyard aspects facing both towards Lake Hennesey as well as down the Napa Valley towards the San Francisco Bay, make it not only a great winemaking site, but breathtakingly beautiful.

Winemaker Robbie Meyer has been working with the fruit from this vineyard for many vintages. Producing wines for Lewis Cellars and Versant (the label of the Martin and Cappellano families who own the property), we have been able to see what amazing wines can be produced from this site.

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