



2008
L'Angevin
Chardonnay
Laughlin Family Vineyard
Russian River Valley

This represents the best of what the Laughlin Vineyard has to offer. The 2008 presents many layers of aromas featuring striking mineral notes of river stone, lighter essences of honeysuckle and lycee fruit, as well as ripe notes of melon and pear juice. A rich and an expressive statement on the palate, it nicely maintains the vibrant mouthfeel of a classic Russian River Valley Chardonnay.

Robert Parker's

WINE ADVOCATE REVIEW
FEBRUARY 2011

Another brilliant white, the light gold-colored 2008 Chardonnay L'Angevin Laughlin Family Vineyard sees a similar upbringing and the result is abundant tropical fruit, honeysuckle, poached pear and mango notes intertwined with a hint of creme brulee. Russian River-like in its exuberance and exoticism, this full-bodied, in-your-face style of Chardonnay can be consumed over the next 2-3 years. -93 pts.

Production Notes

- Winemaker: Robbie Meyer
- Production: 450 cases
- Russian River Valley Appellation
- Laughlin Family Vineyard
- Harvested in September 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
- \$44 per bottle

L'Angevin | PEIRSON
MEYER

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