



2008  
L'Angevin  
Chardonnay  
Russian River Valley

*This represents our eighth 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.*

### *Robert Parker's*

WINE ADVOCATE REVIEW  
FEBRUARY 2011

*This Chardonnay is well-worth checking out. The 2008 Chardonnay Russian River exhibits poached pear, loamy earth, honeysuckle, spice box and apple butter notes. Medium-bodied with abundant fruit, a light gold color and vivid purity as well as texture, it can be enjoyed over the next 2-3 years. -93 pts.*

### *Production Notes*

- Winemaker - Robbie Meyer
- Russian River Valley Appellation
- Production: 450 cases
- 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
- \$38 per bottle

*L'Angevin* | PEIRSON  
MEYER

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