



2008

Peirson Meyer
Chardonnay
Sonoma Coast
Charles Heintz Vineyard

This wine is truly an expression of the vineyard site. Situated 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 brûlée. These 40-year old, dry farmed vines create an amazing concentration, giving a rich and viscous mouthfeel that stains the palate.

Robert Parker's

WINE ADVOCATE REVIEW
FEBRUARY 2011

More citrus oil, white peach, apricot and tangerine notes are found in the 2008 Chardonnay Charles Heintz Vineyard, which was vinified identically to its siblings. Coming from 40-year old, dry-farmed vines, it is a viscous, rich, steely, slightly less expressive effort. While denser and less nuanced aromatically at present, those characteristics may emerge with additional bottle age. -92 pts.

Production Notes

- Winemaker - Robbie Meyer
- Production: 400 cases
- Sonoma Coast Appellation
- 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
- \$55 per bottle

L'Angevin | PEIRSON
MEYER

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