



L'Angevin

2004 Chardonnay, Russian River Valley



Varietal: Chardonnay

Winemaker: Robbie Meyer

Alcohol: 14.2%

Cases Produced: 600

Appellation: Russian River Valley

The Wine

This wine is crisp with great intensity and minerality. Aromas include perfumed hints of jasmine with layers of citrus, followed by honeyed notes of Asian pear, dried pineapple and toasty vanilla. On the palate the tropical characteristics are apparent. It has a soft silky mouthfeel and a long balanced finish. James Laube from the Wine Spectator has rated this wine 91 points.

The Vineyards

This wine is made from 27-years old vines planted in rich alluvial soils on the eastern banks of Russian. The vineyard experiences a great deal of cloud cover throughout the growing season which delays ripening until late September.

The Winemaking

The winemaker uses classic methods of vinification including hand-sorting fruit; whole cluster, native yeast fermentation in small French oak barrels; and gentle pressing techniques. This wine undergoes 100% malolactic fermentation and is aged in oak 16 months on the lies to enhance body and richness. It is bottled unfinned and unfiltered.

Food Pairing

Shrimp with cream sauce
Gruyere or Provolone cheeses
Crab cakes or smoked salmon

List Price: \$ 42.95

Wine Club Member Price: \$ 38.66

L'Angevin: "The Angel Wine"