



FACT SHEET

| | |
|------------------------|---|
| VINTAGE | 2003 Chardonnay |
| APELLATION | Russian River Valley |
| VINE AGE | Thirty years, approximately |
| PRODUCTION | 325 cases |
| PROCESS | Harvested in October 2003 - Whole cluster press |
| | Natural yeast fermentation |
| | Barrel fermented - 100% malolactic |
| | Barrel aged sixteen months (sur lees) |
| | Bottled in January 2005 - Unfined and unfiltered |
| WINEMAKER | Robbie Meyer |
| | T/F 707-965-9743, robbie@langevinwines.com |
| WINEMAKER NOTES | Our goal in winemaking is to create wines which are true reflections of their grape growing regions and varietal character. In our inaugural 2001 release, we established the attributes of our Russian River Valley vineyard in producing a wine that exhibits perfumed hints of jasmine and citrus followed by honeyed notes of Asian pear, dried pineapple and toasty vanilla. The 2003 vintage maintains this classic nose and carries the same intensity and increased minerality as the 2002; achieved through diligent vineyard care that provides us with excellent quality, but very low yields. The 2003 vintage remains true to the crisp style of Russian River Valley, but carries an elegant, rich mouthfeel and long finish. |
| CONTACT US | L'Angevin Wines |
| | P.O. Box 2368 |
| | Yountville, CA 94599 |
| | Business Office - Telephone/ 707-944-9566 Fax/ 707-944-1352 |
| | www.langevinwines.com |