

2007 L'ANGEVIN CHARDONNAY  
RUSSIAN RIVER VALLEY  
LAUGHLIN FAMILY VINEYARD

WINEMAKER NOTES

The best of what the Laughlin Family Vineyard has to offer, this wine presents layered aromas beginning with lighter essences of honey-suckle and lycee fruit, backed with notes of blood orange marmalade, graham cracker, mangosteen, and fruit blossoms. With a rich and expressive statement on the palate, it nicely maintains the vibrant mouthfeel of a classic Russian River Valley Chardonnay.

LAUGHLIN FAMILY VINEYARD

Laughlin Vineyard is low-lying -- directly on the Russian River -- and experiences a great deal of cloud cover throughout the growing season. Grown on alluvial soils, these 35-year old vines are trellised with vertical shoot positioning on a bi-lateral cordon. We nurture these vines through cultural practices such as shoot positioning, leaf removal and fruit thinning, to bring the clusters an optimal balance of sun, shade, and air flow which allows them to properly develop and mature. Generally ripening in mid to late September, we receive approximately 2.5 tons to the acre.

*Stephen Tanzer, 2009*

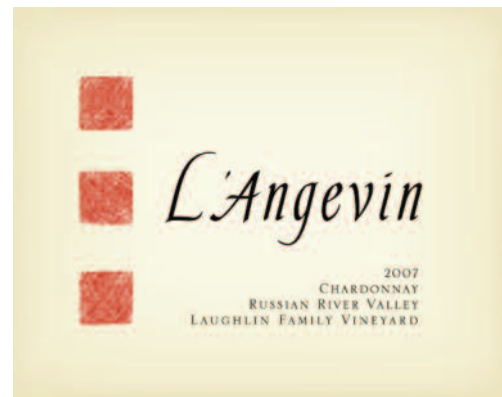
Greenish-gold. Smoke, lees and honey on the nose. Sappy orchard fruit and melon flavors coat the palate with surprising energy, picking up anise and nougat character on the back end. Fleshy and smooth chardonnay, with very good finishing breadth and lingering sappiness. This wine is powerful enough to handle richly sauced fish or poultry dishes. - 90 pts.

*Wine Spectator, June 2009*

Smooth-textured, with creamy spice, apple and pear notes and hazelnut and butterscotch hints. Turns sleek and elegant, ending with a long, complex finish. Drink now through 2012. - 91 pts.

*Robert Parker, The Wine Advocate, March 2010*

A brilliant wine, the 2007 Chardonnay Laughlin Family Vineyard exhibits a light gold color, more orange blossom, nectarine, and buttered citrus notes, full-bodied power, and superb texture, richness, and length. This sexy, complex Chardonnay was aged in 55% new French oak, spent 16 months on its lees, and was bottled unfiltered and unfiltered. - 94 pts.



VINTAGE	2007
VARIETAL	Chardonnay
VINEYARD	Laughlin Family Vineyard
APPELLATION	Russian River Valley
PRODUCTION	350 Cases
RETAIL PRICE	\$44/bottle
HARVEST	September 2007
PROCESS	Barrel fermented Wild Yeast Fermentation 100% malolactic Barrel aged 15 months ( <i>sur lees</i> ) 55% New French Oak
BOTTLED	Unfined & Unfiltered January 2009
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