



SERVING AND CELLARING

Vertical Tasting in February 2009
All L'Angevin Chardonnays - 2001 thru 2007
Our Tasting Group: Robbie Meyer-Winemaker
Alan Peirson, Jade Barrett, and Kent Jarman



SERVING L'ANGEVIN CHARDONNAYS

To enjoy our Chardonnays to their fullest, please serve between 55 and 60 degrees. Our Chardonnays benefit from being decanted before serving.

CELLARING L'ANGEVIN CHARDONNAYS

An important part of our winemaking philosophy is making wines that are a reflection of the particular vineyards we farm. We find the wines most enjoyable when they offer a reminder of the wonderful flavors we experienced in the vineyard, or the beautiful fresh aromas of the wines fermenting in barrel.

While these Chardonnays are well made and could age for a longer period of time, we find them most enjoyable 2-6 years after the vintage date. Please remember to cellar your wines between 55 and 65 degrees.

SERVING L'ANGEVIN PINOT NOIR

To enjoy our Pinot Noir to its fullest, please serve between 60 and 65 degrees. Our Pinot Noir benefits from being decanted thirty minutes before serving.

CELLARING L'ANGEVIN PINOT NOIR

A great attribute of this wine is that it can be enjoyed immediately or with some cellaring time. The fresh fruit and rich mouthfeel will be appreciated by those who like more youthful wines, however, time will reward those who have the patience to hold this wine for 2-5 years past the vintage date and beyond.

We suggest trying a bottle at least once a year to find the developmental stage of the wine you most enjoy. Please remember to cellar your wines between 55 and 65 degrees.