

2006  
*Angeline*  
CHARDONNAY  
RUSSIAN RIVER VALLEY

**ANGELINE 2006 RUSSIAN RIVER VALLEY CHARDONNAY** is produced from grapes selected from the cool Russian River Valley. Sonoma County is known for its cool winters and very warm summers, with a coastal influence that often brings fog to the area. Bright, tropical fruit flavors emerge from the grapes picked in the heart of this valley.

The 2006 harvest was an excellent vintage for Russian River Valley. After a cool, wet spring, the vintage moved along quite slowly. This longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

This wine begins with fresh aromas of green apple and peach, with a touch of vanilla. A pure and vibrant Chardonnay, with crisp flavors of lush peach and apple, balanced by subtle hints of creamy oak.

**FOOD & WINE PAIRING** A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus would pair nicely with our Angeline Chardonnay

**TECHNICAL NOTES**

VARIETAL	100% CHARDONNAY
RELEASE DATE	MARCH 2008
TOTAL ACIDITY	0.52%
PH	3.70
RESIDUAL SUGAR	0.4%
ALCOHOL	13.9%
QUANTITY PRODUCED	20,000 CASES

*Angeline*