

2006
Angeline
MERLOT
RUSSIAN RIVER VALLEY

ANGELINE 2006 RUSSIAN RIVER VALLEY MERLOT is produced from grapes selected from the cool Russian River Valley. The Russian River Valley is known for a coastal influence that often brings fog to the area. The fog provides cool relief when temperatures rise and allows the grapes to retain their delicate flavors and natural acidity.

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.

The Angeline Merlot embodies our commitment to produce structured, elegant wines, which are abundant with layers of fruit. Our Merlot is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. Our winemaker emphasizes the bright flavors of the fruit along with aromas of wild blackberries, cherry and vanilla. Subtle oak accents enhance its ripe, rich character with hints of vanilla. The finish is smooth and satisfying, with soft tannins complementing the intense fruit.

FOOD & WINE PAIRING

Baked salmon with roasted garlic would be a perfect match with our Angeline Merlot.

TECHNICAL NOTES

VARIETAL	95% MERLOT 5% CABERNET SAUVIGNON
RELEASE DATE	MARCH 2008
TOTAL ACIDITY	0.55%
PH	3.51
RESIDUAL SUGAR	0.3%
ALCOHOL	13.9%
QUANTITY PRODUCED	2,500 CASES

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