

2006

# Angeline

SAUVIGNON BLANC  
RUSSIAN RIVER VALLEY

## ANGELINE 2006 RUSSIAN RIVER VALLEY SAUVIGNON BLANC

is produced from grapes carefully selected from the Gann Family Vineyard in 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 the temperature rises 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.

Our Angeline Sauvignon Blanc is the ideal refresher for the warm weather ahead. Fresh floral, honeydew melon and bright citrus aromatics lead to crisp and lively green melon flavors. This wine finishes soft and light with a lingering touch of citrus.

**FOOD & WINE PAIRING** Try our Angeline Sauvignon Blanc with mango shrimp or lightly spiced halibut with lemon.

## TECHNICAL NOTES

VARIETAL	100% SAUVIGNON BLANC
RELEASE DATE	APRIL 2007
TOTAL ACIDITY	0.73%
PH	3.31
ALCOHOL	13.5%
QUANTITY PRODUCED	2,300 CASES

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