

2007

Angeline

CABERNET SAUVIGNON
ALEXANDER VALLEY

ANGELINE 2007 ALEXANDER VALLEY CABERNET SAUVIGNON

is produced from grapes selected from premium vineyards in Alexander Valley. The Alexander Valley region of Sonoma County is known for its temperate weather and moderate coastal influence. The Cabernet Sauvignon grapes produced in this region have deep, vivid colors and are rich with ripe berry flavors.

The 2007 harvest was a week or so earlier this year, but fairly quick, compact and with lower crop yields. Early winter rainfall led to an even growing season with moderate weather conditions throughout the year. Although crop size was down, we harvested beautiful fruit which will produce wines with great intensity.

Our Alexander Valley Cabernet Sauvignon is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. Aged for twelve months in French oak. This wine has a deep garnet hue and aromas of lush fruit: black cherry, cassis and vanilla. The rich black cherry and plum flavors are layered with hints of vanilla, creamy oak and cassis that linger on the palate. The finish is smooth and satisfying, with soft tannins complementing the intense fruit.

FOOD & WINE PAIRING

Enjoy our Angeline Cabernet Sauvignon alongside a classic pot roast served over mashed potatoes or beef tenderloin spiced with rosemary.

TECHNICAL NOTES

VARIETALS	88% CABERNET SAUVIGNON 12% MERLOT
RELEASE DATE	NOVEMBER 2008
BRIX AT HARVEST	24.8
TOTAL ACIDITY	0.53%
PH	3.95
ALCOHOL	13.9%

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