

2007

Angeline

MERLOT
RUSSIAN RIVER VALLEY

ANGELINE 2007 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 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.

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. Aged for twelve months in French oak. 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	100% MERLOT
RELEASE DATE	NOVEMBER 2008
BRIX AT HARVEST	24.7
TOTAL ACIDITY	0.55%
PH	3.66
ALCOHOL	13.9%

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