

2008

Angeline

MERLOT
RUSSIAN RIVER VALLEY

ANGELINE 2008 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 2008 harvest started off a bit challenging, but produced beautiful fruit all the same. The year began with unexpected late frost, heat spikes and unseasonable rain. However, the end of spring and all through the summer provided idyllic conditions that remained around 80 degrees with dry weather and few heat spikes. Lower yields allowed intense, superb fruit to develop.

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 it's 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 or pasta in a light cream sauce would be a perfect match with our Angeline Merlot.

TECHNICAL NOTES

VARIETALS	95% MERLOT 5% CABERNET SAUVIGNON
RELEASE DATE	OCTOBER 2009
BRIX AT HARVEST	24.6
TOTAL ACIDITY	0.56%
PH	3.65
ALCOHOL	13.9%

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