



**ANGELINE 2009 RESERVE SONOMA-MENDOCINO-SANTA BARBARA COUNTIES PINOT NOIR**

is produced from grapes carefully selected from vineyards in these three counties: Sonoma County, Mendocino County and Santa Barbara County. The Sonoma and Mendocino Counties are known for their cool winters and warm summers, with a coastal influence that often brings fog to the area. The fog creates a moist blanket during cold weather and cool relief when the temperature rises which allows the grapes to retain their bright and delicate flavors. The cool coastal area of Santa Barbara County has temperate weather throughout the year with inland fog and ocean breezes.

**VINTAGE NOTES** The 2009 harvest was fantastic throughout California. Abundant spring rains and a temperate growing season produced excellent fruit quality. The beautiful Indian summer weather that followed mild rain in early October allowed the grapes to reach optimum maturity.

**WINEMAKER'S NOTES** Our Angeline Pinot Noir is produced from fruit that abounds with intense fruit and rich aromas. By "cold soaking" the crushed grapes and fermenting at moderate temperatures, bright fruit flavors are extracted from the grape, without harsh tannins. This Pinot Noir is aged in French oak barrels for ten months and has a brilliant deep, ruby red color with intense aromas

of ripe plum, blackberry, cherry highlighted by spice and toasty oak.

Fresh, rich ripe flavors of black cherry, cola and plum layered with a subtle touch of vanilla oak and raspberry.

**FOOD & WINE PAIRING**

Try our Angeline Pinot Noir with Portobello mushroom burgers or a lightly seared salmon fillet.

**TECHNICAL NOTES**

VARIETAL	100%	Pinot Noir
VINEYARD	60%	Sonoma County
COMPOSITION	22%	Mendocino County
	18%	Santa Barbara County
RELEASE DATE	June 2010	
BRIX AT HARVEST	24.2	
TOTAL ACIDITY	0.53%	
PH	3.69	
ALCOHOL	13.9%	

