



ANGELINE 2009 RESERVE MERLOT is produced from hillside grapes selected from Sonoma County in the Dry Creek Valley region. Dry Creek Valley is known for a coastal influence that often brings fog to the area and has temperate daytime weather. The fog provides cool relief when temperatures rise and allows the grapes to retain their delicate flavors and natural acidity.

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 Merlot is crushed in small lots and fermented in stainless steel open top tanks. The juice is then cold-soaked for two days, followed by gentle punchdowns to accentuate the rich fruit character, pressed to barrels and aged in French and American oak for twelve months. This Merlot has a deep, dark purple hue with brooding, layered aromas of sage, mint, black cherry and blackberry. Rich, full-bodied flavors of ripe plum, black cherry, spice, earth tones and soft raspberry are touched with subtle accents of oak and vanilla.

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

VARIETAL	90% Merlot 10% Cabernet Sauvignon
RELEASE DATE	January 2011
BRIX AT HARVEST	24.0
TOTAL ACIDITY	0.57%
PH	3.69
ALCOHOL	13.9%

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