



**ANGELINE 2010 SONOMA COUNTY RESERVE CABERNET SAUVIGNON** is produced from select vineyards in Sonoma County. 80% of the fruit is from Alexander Valley and 20% is from Mendocino County. The Alexander Valley region of Sonoma County is known for its temperate weather and moderate coastal influence. Mendocino County, similar to our home in the Russian River Valley, is known for its cool daytime temperatures often accompanied by morning and evening fog due to the coastal influence. The Cabernet Sauvignon grapes produced in these regions have deep, vivid colors and are rich with ripe berry flavors.

**VINTAGE NOTES** The 2010 harvest was one of the strangest growing seasons on record. This long, slow, cold season had us about 3–4 weeks behind schedule and a small window of time to bring in all the fruit. Although the season has been odd, this will be the harvest of “super berries.” Due to moderate ripening at cool temperatures, the grapes have retained good levels of acid so we have very balanced fruit that has achieved ripeness at lower brix. Therefore, we have lower yields of fruit, with lower alcohol and sugar levels, great color and amazing flavors.

**WINEMAKER’S NOTES** Our Reserve Cabernet Sauvignon is fashioned in a fruit forward, easy to drink style, yet it reveals admirable complexity and length. Aged for ten months in French and American oak, this medium-bodied wine has a deep garnet hue and aromas of pepper, lush black cherry, blackberry and vanilla. The rich black cherry and plum flavors are layered with hints of vanilla, smoke, bramble, herbal notes and creamy oak that linger on the palate. The finish is soft and lingering with bold, structured texture and integrated 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**

VARIETAL	94% Cabernet Sauvignon 6% Merlot
RELEASE DATE	December 2011
BRIX AT HARVEST	24.2
TOTAL ACIDITY	0.51%
PH	3.62
ALCOHOL	13.9%

