

MARTIN RAY
A N G E L I N E
2005 GEWÜRZTRAMINER
MENDOCINO COUNTY

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VARIETAL: 100% GEWÜRZTRAMINER
RELEASE DATE: MARCH 20, 2006
TOTAL ACIDITY: 0.57%
PH: 3.57
ALCOHOL: 13.5%
RESIDUAL SUGAR: 0.4%

ANGELINE 2005 MENDOCINO COUNTY GEWÜRZTRAMINER is made from grapes carefully selected from Robinson Creek Vineyards near Ukiah in the cool Mendocino County wine region. 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 Gewurztraminer fruit from this region is rich with concentrated fruit flavors and strong varietal characteristics.

The 2005 harvest was an outstanding vintage for Mendocino County producing moderate crop yields. The slow ripening season without heat spikes contributes to the positive qualities of the fruit: intense color, concentrated flavors and beautiful aromatics. The vintage of 2005 promise wines with elegance, balance and structure.

Our “dry” style Gewurztraminer is produced from intense, aromatic fruit sourced from one of the county’s best vineyards. Fermentation in stainless steel tanks preserves and enhances the floral aromatics. Bright aromas of apricot, rose and pink grapefruit invite you to rich, full flavors of ripe apricot and grapefruit. This fresh, crisp wine finishes on a lightly spicy note.

FOOD & WINE PAIRING: Our Angeline Gewurztraminer would pair nicely with a light fruit tart or spicy food with Asian influences.

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