

MARTIN RAY
A N G E L I N E
2005 PINOT NOIR
SONOMA COAST



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VARIETAL: 86% PINOT NOIR, 9% MERLOT, 5% SYRAH
RELEASE DATE: MAY 1, 2006
TOTAL ACIDITY: 0.53%
PH: 3.67
ALCOHOL: 13.4%

ANGELINE 2005 SONOMA COAST PINOT NOIR is produced from grapes carefully selected from Sonoma County's coastal wine region. The maritime influence often brings fog to the area. The fog keeps the temperature from rising too high during the ripening season and allows the grapes to retain their bright and delicate flavors.

The 2005 harvest was an excellent vintage for Sonoma 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 Sonoma Coast 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 a brilliant ruby color with aromas of strawberry, raspberry and overtones of smoked tea and spice. Bright flavors of strawberry, layered with a subtle touch of vanilla oak, lead to a rich, full fruit finish.

FOOD & WINE PAIRING: Try our Angeline Pinot Noir with pork chops smothered in a mushroom cream sauce.

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