

MARTIN RAY  
**ANGELINE**  
2003 RUSSIAN RIVER VALLEY CHARDONNAY

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**VARIETALS: 100% CHARDONNAY**  
**RELEASE DATE: JUNE 1, 2004**  
**TOTAL ACIDITY: .61%**  
**PH: 3.61**  
**ALCOHOL: 13.5%**

ANGELINE 2003 RUSSIAN RIVER VALLEY CHARDONNAY comes from grapes carefully selected from the cool Russian River Valley. Sonoma County is known for its cool winters and very 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. Opulent tropical fruit flavors emerge from the grapes picked in the heart of this valley, not far from where the river changes its course to flow into the ocean.

The 2003 harvest was a challenging wine growing season with unpredictable weather and lighter than normal yields. Vinters were constantly adjusting irrigation and pruning techniques to respond to the early bloom, above normal heat and unseasonable rain. Mid-August saw modest rainstorms followed by mild temperatures that led to a quick and early harvest. Lower yields of small berries with intense, concentrated flavors promise a wealth of high quality, premium wines. This vintage will truly reveal our winemaker's skill and expertise.

Our Russian River Valley Chardonnay is produced from grapes sourced from some of the valley's best vineyards. These vineyards produce Chardonnay fruit that abounds with rich tropical fruit flavors and impressive concentration. Our Angeline winemaker carefully selects and blends individual lots to produce a wine that is pure and vibrant, with layers of honeyed pineapple flavors that are **ANGELINE** deftly balanced with light hints of creamy oak.