

MARTIN RAY  
**A N G E L I N E**  
2004 RUSSIAN RIVER VALLEY PINOT NOIR



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**VARIETALS: 94% PINOT NOIR  
6% SANGIOVESE**  
**RELEASE DATE: NOVEMBER 10, 2005**  
**TOTAL ACIDITY: 0.53%**  
**pH: 3.86**  
**ALCOHOL: 13.9%**

ANGELINE 2004 RUSSIAN RIVER VALLEY PINOT NOIR is produced 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.

The 2004 harvest was extremely favorable and produced a wealth of high quality fruit. A steady growing season with mild temperatures throughout the year allowed for the grapes to ripen to full maturity two weeks earlier than usual. These conditions, coupled with a rain-free ripening season, have resulted in a vintage of concentrated flavors and beautiful aromatics.

Our Russian River Valley 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 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 AND WINE PAIRING Try our Angeline Pinot Noir with pork chops smothered in a mushroom cream sauce.

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