

MARTIN RAY
ANGELINE
2004 GEWÜRZTRAMINER
MENDOCINO COUNTY

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VARIETAL: 100% GEWÜRZTRAMINER

RELEASE DATE: JANUARY 2005

TOTAL ACIDITY: 0.63%

PH: 3.33

ALCOHOL: 13.6%

ANGELINE 2004 MENDOCINO COUNTY GEWÜRZTRAMINER is made from grapes carefully selected from Milovina Vineyard 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 Gewürztraminer fruit from this region is rich with concentrated fruit flavors and strong varietal characteristics.

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 vibrant color, concentrated flavors and beautiful aromatics.

Our Mendocino County Gewürztraminer is produced from intense, aromatic fruit sourced from one of the county's best vineyards. Bright aromas of peach, rose and grapefruit invite you to rich, full flavors of ripe peach and passion fruit. This fresh, crisp wine finishes on a lightly spicy note.

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