

MARTIN RAY
A N G E L I N E

2004 RUSSIAN RIVER VALLEY CHARDONNAY



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**VARIETALS: 90% CHARDONNAY
10% PINOT BLANC**

RELEASE DATE: JULY 1, 2005

TOTAL ACIDITY: 0.53%

pH: 3.62

ALCOHOL: 13.9%

QUANTITY PRODUCED: 48,000 CASES

ANGELINE 2004 RUSSIAN RIVER VALLEY CHARDONNAY is produced from grapes selected from the cool Russian River Valley. Bright, tropical fruit flavors emerge from the grapes picked in the heart of this valley.

HARVEST NOTES: 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.

WINE NOTES: This wine begins with fresh aromas of green apple and pineapple, with a touch of vanilla. A pure and vibrant Chardonnay, with flavors of pineapple and apple balanced by hints of creamy oak.

FOOD & WINE PAIRING: A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus would pair nicely with our Angeline Chardonnay.

On-premise/restaurant: \$20-45

Off-premise/retail: \$10-15

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