

2006
Angeline
MERLOT
SONOMA COUNTY

ANGELINE 2006 SONOMA COUNTY MERLOT is produced from grapes carefully selected from some of Sonoma County's finest Cabernet Sauvignon vineyards in the Sonoma Coast and Carneros appellations. Sonoma County is known for its cool winters and warm summers, with a coastal influence that often brings fog to the area. We search out the best fruit and apply superior winemaking techniques to produce wines which embody the best Sonoma County has to offer.

The 2006 harvest was an excellent vintage for Sonoma County. After a slow, wet spring, the vintage moved along quite smoothly with yields pretty close to estimated projections. The vines produced mature, ripe and intense fruit without high sugars.

The Angeline Merlot embodies our commitment to produce structured, elegant wines, which are abundant with layers of fruit. Our Merlot is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. Our winemaker emphasizes the bright flavors of the fruit along with aromas of wild cherries and vanilla. Subtle oak accents enhance its ripe, rich character with hints of vanilla. The finish is smooth and satisfying, with soft tannins complementing the intense fruit.

FOOD & WINE PAIRING

Baked salmon with roasted garlic would be a perfect match with our Angeline Merlot.

TECHNICAL NOTES

VARIETAL	90% MERLOT 5% CABERNET SAUVIGNON 5% CABERNET FRANC
RELEASE DATE	MARCH 2008
TOTAL ACIDITY	0.55%
PH	3.52
RESIDUAL SUGAR	0.3%
ALCOHOL	13.9%
QUANTITY PRODUCED	2,500 CASES

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