

2006
Angeline
CABERNET SAUVIGNON
STAGS LEAP DISTRICT

ANGELINE 2006 STAGS LEAP DISTRICT CABERNET SAUVIGNON

is produced from the renowned vineyards of the Stags Leap District in Napa Valley. The grapes grown from Regusci Vineyards are nestled at the bottom of a hillside and are influenced by the distinctive soil composition that consists of old river sediments which have created a unique blend of loams with a clay-like consistency. The soil condition allows the vines to retain less water which produces low yields of grapes with great intensity and flavor.

The 2006 harvest was an excellent vintage for Napa Valley. After a cool, wet spring, the vintage moved along quite slowly. This longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

Our Stags Leap District Cabernet Sauvignon is aged for twenty months in French oak barrels. This wine has a deep garnet hue and aromas of lush fruit—plum and black currant. The rich plum flavors are layered with creamy vanilla oak that lingers on the palate. The finish is smooth and satisfying, with soft tannins complementing the intense fruit.

FOOD & WINE PAIRING

Enjoy our Angeline Cabernet Sauvignon alongside braised pork shoulder with chimichurri, shepherd's pie or your favorite chili concoction.

TECHNICAL NOTES

VARIETALS	80% CABERNET SAUVIGNON 16% MERLOT 4% CABERNET FRANC
RELEASE DATE	NOVEMBER 2008
BRIX AT HARVEST	25.2
TOTAL ACIDITY	0.61%
PH	3.72
ALCOHOL	14.3%

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