

2007

Angeline

PINOT NOIR

ANGELINE 2007 PINOT NOIR is produced from grapes carefully selected from vineyards in Sonoma & Mendocino Counties. Both counties are known for its cool winters and 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 which allows the grapes to retain their bright and delicate flavors.

The 2007 harvest was a week or so earlier this year, but fairly quick, compact and with lower crop yields. Early winter rainfall led to an even growing season with moderate weather conditions throughout the year. Although crop size was down, we harvested beautiful fruit which will produce wines with great intensity.

Our Angeline 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 aged in French oak barrels for 12 months and has a brilliant ruby color with aromas of strawberry, raspberry and overtones of smoked tea and spice. Bright flavors of strawberry, layered with a subtle touch of vanilla oak, lead to a rich, round fruit finish.

FOOD & WINE PAIRING

Try our Angeline Pinot Noir with Portobello mushroom burgers or a lightly, seared salmon fillet.

TECHNICAL NOTES

VARIETAL	100%	PINOT NOIR
VINEYARD COMPOSITION	75%	SONOMA COUNTY
	25%	MENDOCINO COUNTY
RELEASE DATE	SEPTEMBER 2008	
BRIX AT HARVEST	24.5	
TOTAL ACIDITY	0.55%	
PH	3.89	
ALCOHOL	13.9%	
QUANTITY PRODUCED	10,000 CASES	

