

2007

# Angeline

SAUVIGNON BLANC  
RUSSIAN RIVER VALLEY

## ANGELINE 2007 RUSSIAN RIVER VALLEY SAUVIGNON BLANC

is produced from grapes carefully selected from vineyards in the Russian River Valley. The Russian River Valley is known for a coastal influence that often brings fog to the area. The fog provides cool relief when the temperature rises and allows the grapes to retain their delicate flavors and natural acidity.

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 Sauvignon Blanc is the ideal refresher for the warm weather ahead. Fresh floral, honeydew melon and bright tropical aromatics lead to crisp and lively green melon flavors. This wine finishes soft and light with a lingering touch of citrus.

**FOOD & WINE PAIRING** Try our Angeline Sauvignon Blanc with Mango shrimp or lightly spiced halibut with lemon.

## TECHNICAL NOTES

VARIETAL	100% SAUVIGNON BLANC
RELEASE DATE	JUNE 2008
TOTAL ACIDITY	0.73%
PH	3.31
ALCOHOL	13.5%
QUANTITY PRODUCED	2,300 CASES

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