

2008

# Angeline

CABERNET SAUVIGNON  
ALEXANDER VALLEY

## ANGELINE 2008 ALEXANDER VALLEY CABERNET SAUVIGNON

is produced from grapes selected from premium vineyards in Alexander Valley. The Alexander Valley region of Sonoma County is known for its temperate weather and moderate coastal influence. The Cabernet Sauvignon grapes produced in this region have deep, vivid colors and are rich with ripe berry flavors.

The 2008 harvest started off a bit challenging, but produced beautiful fruit all the same. The year began with unexpected late frost, heat spikes and unseasonable rain. However, the end of spring and all through the summer provided idyllic conditions that remained around 80 degrees with dry weather and few heat spikes. Lower yields allowed intense, superb fruit to develop.

Our Alexander Valley Cabernet Sauvignon is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. Aged for ten months in French oak, this wine has a deep garnet hue and aromas of lush fruit: black cherry, blackberry and vanilla. The rich black cherry and plum flavors are layered with hints of vanilla, creamy oak and cassis that linger 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 a classic pot roast served over mashed potatoes, or beef tenderloin spiced with rosemary.

### TECHNICAL NOTES

VARIETAL	100% CABERNET SAUVIGNON
RELEASE DATE	AUGUST 2009
BRIX AT HARVEST	24.5
TOTAL ACIDITY	0.58%
PH	3.66
ALCOHOL	13.9%

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