

2008

Angeline

CHARDONNAY
RESERVE

ANGELINE 2008 RESERVE SONOMA-SANTA BARBARA COUNTIES

CHARDONNAY is produced from grapes carefully selected from vineyards in these two counties: 60% Sonoma County and 40% Santa Barbara County. Sonoma County is 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 cool coastal area of Santa Barbara County has temperate weather throughout the year with inland fog and ocean breezes.

VINTAGE NOTES 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 summer provided idyllic conditions that remained around 80 degrees with dry weather and few heat spikes. Lower yields allowed intense, superb fruit to develop.

WINEMAKER'S NOTES One-hundred percent barrel fermented with fourteen months of aging in French oak barrels develops rounder, creamier texture in the wine. This wine begins with rich aromas of luscious tropical fruit, toasty oak and vanilla. A pure, vibrant Chardonnay with fresh, ripe orchard fruit flavors of peach, crisp apple and juicy nectarine. Finishes clean with bright citrus and green apple flavors.

FOOD & WINE PAIRING

A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus, a fillet of Petrale sole brushed with olive oil or cheese gnocchi with a butter based sauce.

TECHNICAL NOTES

VARIETAL	100% CHARDONNAY
RELEASE DATE	FEBRUARY 2010
BRIX AT HARVEST	24.5
TOTAL ACIDITY	0.56%
PH	3.54
ALCOHOL	13.9%

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