

2008

*Angeline*

PINOT NOIR  
RESERVE

**ANGELINE 2008 PINOT NOIR** is produced from grapes carefully selected from vineyards in these three counties: 52% Sonoma County, 28% Mendocino County, and 20% Santa Barbara County. The Sonoma & Mendocino Counties are known for their 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.

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 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. Deep berry flavors, 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
RELEASE DATE	OCTOBER 2009
BRIX AT HARVEST	24.6
TOTAL ACIDITY	0.56%
PH	3.68
ALCOHOL	13.9%

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