

2008
Angeline
SAUVIGNON BLANC
RUSSIAN RIVER VALLEY

ANGELINE 2008 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 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.

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	JANUARY 2009
BRIX AT HARVEST	23.8
TOTAL ACIDITY	0.71%
PH	3.51
ALCOHOL	13.9%

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