



ANGELINE 2009 ALEXANDER VALLEY CABERNET SAUVIGNON

is produced from three blocks of a premium vineyard 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.

VINTAGE NOTES The 2009 harvest was fantastic throughout California. Abundant spring rains and a temperate growing season produced excellent fruit quality. The beautiful Indian summer weather that followed mild rain in early October allowed the grapes to reach optimum maturity.

WINEMAKER'S NOTES 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 spice, lush black cherry, blackberry and vanilla. The rich black cherry and plum flavors are layered with hints of vanilla and creamy oak that linger on the palate. The finish is soft and lingering, with mild, integrated 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	September 2010
BRIX AT HARVEST	24.5
TOTAL ACIDITY	0.57%
PH	3.71
ALCOHOL	13.8%