

2009

# Angeline

MERLOT  
RUSSIAN RIVER VALLEY

**ANGELINE 2009 RUSSIAN RIVER VALLEY MERLOT** is produced from grapes selected from the cool 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 temperatures rise and allows the grapes to retain their delicate flavors and natural acidity.

**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** The Angeline Merlot embodies our commitment to produce structured, elegant wines, which are abundant with layers of fruit. Our Merlot is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. Aged for twelve months in French oak. This wine has a deep, dark purple hue with brooding, layered aromas of sage, mint, black cherry and blackberry. Rich, full-bodied flavors of ripe plum, black cherry, spice, earth tones and soft raspberry are touched with subtle accents of oak and vanilla.

#### FOOD & WINE PAIRING

Baked salmon with roasted garlic or pasta in a light cream sauce would be a perfect match with our Angeline Merlot.

#### TECHNICAL NOTES

VARIETAL	100% MERLOT
RELEASE DATE	JULY 2010
BRIX AT HARVEST	24.6
TOTAL ACIDITY	0.55%
PH	3.68
ALCOHOL	13.9%

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