



**ANGELINE 2009 CALIFORNIA PINOT NOIR** is produced from grapes carefully selected from vineyards in the Santa Barbara, Sonoma and Mendocino Counties. These three counties are very similar growing regions with cool daytime temperatures, often accompanied by morning and evening fog due to the coastal influence. These regions with long, steady growing season produce grapes with intense berry flavors and rich colors.

**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 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 a rich, garnet color of deep, dark ruby red with aromas of intense fruit, luscious vanilla and spice. Bright fruit flavors of fresh strawberry, cherry, raspberry and ripe plum are layered with creamy vanilla, smoke, tea spice and toasty oak.

#### **FOOD & WINE PAIRING**

Enjoy our Angeline Pinot Noir with lightly seared tuna, grilled salmon or pork loin in olive oil and rosemary.

#### **TECHNICAL NOTES**

VARIETAL	100% Pinot Noir
RELEASE DATE	April 2010
BRIX AT HARVEST	24.4
TOTAL ACIDITY	0.55%
PH	3.64
ALCOHOL	13.9%

The Angeline logo, featuring the brand name in a large, elegant, black cursive script, is positioned at the bottom left of the page. A thin yellow horizontal line is located directly beneath the logo.

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