

MARTIN RAY
A N G E L I N E
2004 DRY CREEK VALLEY SYRAH
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VARIETALS: 77% SYRAH

23% ZINFANDEL

RELEASE DATE: FEBRUARY 1, 2006

TOTAL ACIDITY: 0.63%

PH: 3.76

ALCOHOL: 14.8%

ANGELINE 2004 DRY CREEK SYRAH is made from grapes carefully selected from premium vineyards in the Dry Creek Valley. The Dry Creek Valley region of Sonoma County is known for its temperate weather and moderate coastal influence. Rich, deep flavors emerge from these grapes picked in the warm, rolling valleys near the Russian River.

The 2004 harvest was extremely favorable and produced a wealth of high quality fruit. A steady growing season with mild temperatures throughout the year allowed for the grapes to ripen to full maturity two weeks earlier than usual. These conditions, coupled with a rain-free ripening season, have resulted in a vintage of concentrated flavors and beautiful aromatics.

Our Dry Creek Valley Syrah is produced from grapes that abound with intense, concentrated fruit. Rich aromas of fresh blackberry and rich vanilla lead to bold, bright flavors of blackberry and plum. This wine balances the familiar Syrah characteristics with smoothly integrated vanilla and hints of creamy oak.

FOOD & WINE PAIRING: A rich dish of beef stroganoff or peppery pork tenderloin will pair nicely with our Angeline Syrah.

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