

MARTIN RAY  
**ANGELINE**  
2004 DRY CREEK VALLEY ZINFANDEL  
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**VARIETALS: 90% ZINFANDEL  
10% SYRAH**

**RELEASE DATE: FEBRUARY 1, 2006**

**TOTAL ACIDITY: 0.70%**

**PH: 3.60**

**ALCOHOL: 14.6%**

ANGELINE 2004 DRY CREEK ZINFANDEL 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. The Zinfandel grapes produced in this region have deep, vivid colors and are rich with ripe berry flavors.

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 Zinfandel is produced from grapes that abound with intense, concentrated fruit. Rich aromas of fresh blackberry and rich vanilla lead to bold, bright flavors that echo the opulent aromatics. This lush wine bursting with berries leaves you content with a full and lingering finish.

**FOOD & WINE PAIRING:** Try our Angeline Zinfandel with zesty barbecued chicken or a peppery dish of fettuccine and portabella mushrooms.

**ANGELINE**