

MARTIN RAY
A N G E L I N E
2005 RIESLING
MENDOCINO COUNTY



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VARIETAL: 100% RIESLING
RELEASE DATE: MARCH 1, 2006
TOTAL ACIDITY: 0.73%
pH: 3.23
ALCOHOL: 13.5%
RESIDUAL SUGAR: 0.7%

ANGELINE 2005 MENDOCINO COUNTY RIESLING is made from grapes carefully selected from Nelson Family Vineyards in Sanel Valley north of Hopland in the cool Mendocino County wine region. Mendocino County, similar to our home in the Russian River Valley, is known for its cool daytime temperatures often accompanied by morning and evening fog due to the coastal influence. The Riesling fruit from this region is rich with concentrated fruit flavors and strong varietal characteristics.

The 2005 harvest was an outstanding vintage for Mendocino County producing moderate crop yields. The slow ripening season without heat spikes contributes to the positive qualities of the fruit: intense color, concentrated flavors and beautiful aromatics. The vintage of 2005 promise wines with elegance, balance and structure.

Our “dry” style Riesling is a light, crisp wine perfect for warm weather sipping and outdoor entertaining. Bright aromas of fresh peach are touched with a whisper of rose. Cold fermentation in stainless steel tanks preserves and enhances the floral aromatics of the wine. Crisp flavors of green apple and luscious peaches overflow into a light, dry finish that leaves you wanting more.

FOOD & WINE PAIRING: Try our Angeline Riesling with sesame noodles, cucumbers and chicken or a dish of garlic-citrus chicken.

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