

2005  
*Angeline*  
CHARDONNAY  
RUSSIAN RIVER VALLEY

**ANGELINE 2005 RUSSIAN RIVER VALLEY CHARDONNAY** is produced from grapes selected from the cool Russian River Valley. Sonoma County is known for its cool winters and very warm summers, with a coastal influence that often brings fog to the area. Bright, tropical fruit flavors emerge from the grapes picked in the heart of this valley.

The 2005 harvest was an excellent vintage for Russian River Valley 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.

This wine begins with fresh aromas of green apple and pineapple, with a touch of vanilla. A pure and vibrant Chardonnay, with flavors of pineapple and crisp apple, balanced by hints of creamy oak.

**FOOD & WINE PAIRING**

A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus would pair nicely with our Angeline Chardonnay

**TECHNICAL NOTES**

VARIETAL	100% CHARDONNAY
RELEASE DATE	NOVEMBER, 2006
TOTAL ACIDITY	0.58%
PH	3.47
ALCOHOL	13.9%
QUANTITY PRODUCED	60,500 CASES

*Angeline*