

2005

Angeline

PINOT NOIR
RUSSIAN RIVER VALLEY

ANGELINE 2005 RUSSIAN RIVER VALLEY PINOT NOIR is produced from grapes carefully 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. The fog creates a moist blanket during cold weather and cool relief when the temperature rises.

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.

Our Russian River Valley 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 brilliant, deep ruby color with delicate aromas of raspberry, strawberry and a soft whisper of vanilla. Bright flavors of ripe raspberries and strawberries, layered with subtle nuances of vanilla oak lead to a rich, full fruit finish.

FOOD & WINE PAIRING Try our Angeline Pinot Noir with pork chops in a mushroom cream sauce.

TECHNICAL NOTES

VARIETAL	100% PINOT NOIR
RELEASE DATE	DECEMBER 2006
TOTAL ACIDITY	0.57%
PH	3.65
ALCOHOL	13.8%
QUANTITY PRODUCED	30,500 CASES

Angeline

ANGELINE WINERY • 2191 LAGUNA ROAD • SANTA ROSA, CA 95401
(707) 823-2404 • FAX (707) 829-6151 • ANGELINEWINERY.COM