

MARTIN RAY
A N G E L I N E
2005 CHARDONNAY
SANTA BARBARA COUNTY



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VARIETAL: 100% CHARDONNAY
RELEASE DATE: APRIL 21, 2006
TOTAL ACIDITY: 0.68%
PH: 3.72
ALCOHOL: 14.6%

ANGELINE 2005 SANTA BARBARA COUNTY CHARDONNAY is made from grapes carefully selected from premium vineyards in the Santa Barbara county wine region in the Los Alamos appellation. Santa Barbara county is known for its normally consistent temperate weather, with a coastal influence that often brings fog to the area. The grapes grown in this wine region are abundant with ripe, tropical fruit flavors and intense aromatics.

The 2005 harvest was an outstanding vintage for Santa Barbara 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 Santa Barbara County Chardonnay is produced from Chardonnay fruit that abounds with rich, tropical fruit flavors and impressive concentration. Our wine-maker carefully selects and blends individual lots to produce a wine that is ripe and crisp, with enticing aromas of luscious peach, pineapple and rich vanilla. Bright flavors of peach and pineapple continue in this wine and are elegantly balanced with light hints of creamy vanilla oak, leading to a long fruit finish.

FOOD & WINE PAIRING: Enjoy our Angeline Chardonnay alongside **A N G E L I N E** your favorite chicken recipe topped with a light cream sauce.