

MARTIN RAY  
**ANGELINE**  
2004 CABERNET SAUVIGNON  
SONOMA COUNTY

**2004 SONOMA COUNTY CABERNET SAUVIGNON**

**VARIETAL: 90% CABERNET SAUVIGNON  
10% SYRAH**

**RELEASE DATE: MARCH 15, 2006**

**TOTAL ACIDITY: 0.61%**

**PH: 3.74**

**ALCOHOL: 14.3%**

ANGELINE 2004 SONOMA COUNTY CABERNET SAUVIGNON is produced from grapes carefully selected from some of Sonoma County's finest Cabernet Sauvignon vineyards. We source premium fruit and apply superior winemaking techniques to produce wines which embody the best Sonoma County has to offer

**HARVEST NOTES:** 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.

**WINE NOTES:** Our Sonoma County Cabernet Sauvignon is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. This wine has a deep garnet hue and aromas of lush fruit: black cherry, blackberry and vanilla. The rich black cherry and plum flavors are layered with hints of vanilla and creamy oak that linger on the palate. The finish is smooth and satisfying, with soft tannins complementing the intense fruit.

**FOOD & WINE PAIRING:** Enjoy our Angeline Cabernet Sauvignon alongside a classic pot roast served over mashed potatoes or beef tenderloin spiced with rosemary.

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