

2005

Angeline

CABERNET SAUVIGNON
SONOMA COUNTY

ANGELINE 2005 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.

The 2005 harvest was an excellent vintage for Sonoma 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 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.

TECHNICAL NOTES

VARIETAL	94% CABERNET SAUVIGNON 5% ZINFANDEL 1% SYRAH
RELEASE DATE	NOVEMBER, 2006
TOTAL ACIDITY	0.65%
PH	3.89
ALCOHOL	13.9%
QUANTITY PRODUCED	12,800 CASES

Angeline