

2005

*Angeline*

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MERLOT  
SONOMA COUNTY

**ANGELINE 2005 SONOMA COUNTY MERLOT** is produced from grapes carefully selected from some of Sonoma County's finest Merlot vineyards. Sonoma County is known for its cold winters and very warm summers, with a coastal influence that often brings fog to the area. We search out the best 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.

This Angeline Merlot embodies our commitment to produce structured, elegant wines, which are abundant with layers of fruit. Our Merlot is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. Our winemaker emphasizes the bright flavors of the fruit along with aromas of wild blueberries, cherry and vanilla. Subtle oak accents enhance its ripe, rich character with hints of vanilla.

The finish is smooth and satisfying, with soft tannins complementing the intense fruit.

**FOOD & WINE PAIRING**

Baked salmon with roasted garlic would be a perfect match with our Angeline Merlot.

**TECHNICAL NOTES**

VARIETAL	88% MERLOT 6% ZINFANDEL 6% CABERNET SAUVIGNON
RELEASE DATE	NOVEMBER, 2006
TOTAL ACIDITY	0.59%
PH	3.72
ALCOHOL	13.9%
QUANTITY PRODUCED	12,000 CASES

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