

MARTIN RAY
ANGELINE
2003 CABERNET SAUVIGNON
SONOMA COUNTY

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VARIETALS: 82% CABERNET SAUVIGNON,
8% CABERNET FRANC, 5% MERLOT
RELEASE DATE: NOVEMBER 30, 2005
TOTAL ACIDITY: 0.57%
pH: 3.78
ALCOHOL: 13.9%

ANGELINE 2003 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 2003 harvest was a challenging wine growing season with unpredictable weather and lighter than normal yields. Vintners were constantly adjusting irrigation and pruning techniques to respond to the early bloom, above normal heat and unseasonable rain. Lower yields of small berries with intense, concentrated flavors promise a wealth of high quality, premium wines. This vintage will truly reveal our winemaker's skill and expertise.

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: cherry, cassis and plum. The rich 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 AND 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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