

MARTIN RAY
ANGELINE

2004 MERLOT
SONOMA COUNTY



2004 SONOMA COUNTY MERLOT

**VARIETALS: 80% MERLOT, 10% SYRAH,
5% CABERNET SAUVIGNON,
3% PETITE VERDOT, 2% MALBEC**

RELEASE DATE: DECEMBER 1, 2005

TOTAL ACIDITY: 0.53%

pH: 3.86

ALCOHOL: 13.9%

ANGELINE 2004 SONOMA COUNTY MERLOT is produced from grapes carefully selected from some of Sonoma County's best 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 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.

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

ANGELINE