



ANGELINE 2010 CALIFORNIA CHARDONNAY is produced from grapes carefully selected from vineyards in Santa Barbara County, Russian River Valley and Dry Creek Valley. These three counties are very similar growing regions with cool daytime temperatures, often accompanied by morning and evening fog due to the coastal influence. These regions with long, steady growing seasons produce grapes with intense berry flavors and rich colors.

VINTAGE NOTES The 2010 harvest was one of the strangest growing seasons on record. This long, slow, cold season had us about 3–4 weeks behind schedule and a small window of time to bring in all the fruit. Although the season has been bizarre, this will be the harvest of “super berries.” Due to moderate ripening at cool temperatures, the grapes have retained good levels of acid so we have very balanced fruit that has achieved ripeness at lower brix. Therefore, we have lower yields of fruit, with lower alcohol and sugar levels, great color and amazing flavors.

WINEMAKER'S NOTES This Chardonnay is 70% barrel fermented for six months in French and American oak and 30% fermented in stainless steel tanks. The wine begins with aromas of toasty oak, vanilla, ripe peach and pear. Rich, ripe tropical fruit flavors are married with the toasty oak and hints of tangy citrus and lime zest. Lush pineapple, lemon, peach, and melon flavors follow throughout with a foundation of minerality and a spicy character.

FOOD & WINE PAIRING

Pair with brie and apricot chutney for an appetizer or pork chops and apple walnut stuffing as an entree.

TECHNICAL NOTES

VARIETAL	100% Chardonnay
RELEASE DATE	February 2011
BRIX AT HARVEST	23.8
TOTAL ACIDITY	0.61%
PH	3.52
ALCOHOL	13.9%

The Angeline logo is a stylized, elegant cursive script of the word 'Angeline' in black. It is positioned at the bottom left of the page, with a thin yellow horizontal line extending from its base across the width of the page.