

ANGELINE 2010 RESERVE CHARDONNAY is produced from grapes carefully selected from vineyards in these two counties: 60% Santa Barbara County and 40% Sonoma County. Sonoma County is known for its cool winters and warm summers, with a coastal influence that often brings fog to the area. The fog creates a moist blanket during cold weather and cool relief when the temperature rises, which allows the grapes to retain their bright and delicate flavors. The cool coastal area of Santa Barbara County has temperate weather throughout the year with inland fog and ocean breezes.

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, with a small window of time to bring in all the fruit. Although the season has been bizarre, it 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 One-hundred percent barrel fermented with ten months of aging in French and American oak barrels helps to develop a rounder, creamier texture in the wine. This wine begins with rich aromas of ripe, tropical fruit, toasty oak and vanilla crème. A pure, vibrant Chardonnay with fresh, ripe orchard fruit flavors like peach, apple and nectarine. Finishes with fresh, clean bright summer fruit and citrus characteristics.

FOOD & WINE PAIRING

A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus, a fillet of Petrale sole brushed with olive oil or cheese gnocchi with a butter based sauce

TECHNICAL NOTES

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VARIETAL	100% Chardonnay
VINEYARD COMPOSITION	60% Santa Barbara County 40% Sonoma County
RELEASE DATE	June 2011
BRIX AT HARVEST	24.0
TOTAL ACIDITY	0.65%
PH	3.57
ALCOHOL	13.9%

Ingeline