



ANGELINE 2010 RESERVE MERLOT is produced from hillside grapes selected from Sonoma County in the Dry Creek Valley region. Dry Creek Valley is known for a coastal influence that often brings fog to the area and has temperate daytime weather. The fog provides cool relief when temperatures rise and allows the grapes to retain their delicate flavors and natural acidity.

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 Our Angeline Merlot is crushed in small lots and fermented in stainless steel open top tanks. The juice is then cold-soaked for two days, followed by gentle punchdowns to accentuate the rich fruit character, pressed to barrels and aged in French and American oak for twelve months. This Merlot has a deep, dark purple hue with brooding, layered aromas of sage, vanilla, black cherry and blackberry. Rich, full-bodied flavors of ripe plum, black cherry, spice, earth tones, herbal tea and tobacco are touched with subtle accents of toasty oak and vanilla.

FOOD & WINE PAIRING
Baked salmon with roasted garlic or pasta in a light cream sauce would be a perfect match with our Angeline Merlot.

TECHNICAL NOTES

VARIETAL	100% Merlot
RELEASE DATE	September 2011
BRIX AT HARVEST	24.0
TOTAL ACIDITY	0.55%
PH	3.65
ALCOHOL	13.9%

The Angeline logo is a stylized, cursive script of the word 'Angeline' in white, set against a dark purple background. A thin yellow horizontal line is positioned below the logo.