



**ANGELINE 2010 CALIFORNIA PINOT NOIR** is produced from grapes carefully selected from vineyards in the Santa Barbara, Sonoma and Mendocino Counties. 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 season 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** Our Pinot Noir is produced from fruit that abounds with intense fruit and rich aromas. By “cold-soaking” the crushed grapes and fermenting at moderate temperatures, bright fruit flavors are extracted from the grape, without harsh tannins. This Pinot Noir is a lively garnet color with aromas of intense fruit, luscious vanilla and spice. Bright fruit flavors of fresh strawberry, cherry, raspberry and ripe plum are layered with creamy vanilla, smoke, tea spice and toasty oak.

#### **FOOD & WINE PAIRING**

Enjoy our Angeline Pinot Noir with lightly seared tuna, grilled salmon, or pork loin in olive oil and oregano.

#### **TECHNICAL NOTES**

VARIETAL	100% Pinot Noir
RELEASE DATE	September 2011
BRIX AT HARVEST	24.2
TOTAL ACIDITY	0.55%
PH	3.64
ALCOHOL	13.5%

The Angeline logo, featuring the brand name in a large, elegant, black cursive script, is positioned at the bottom left of the page. A thin yellow horizontal line runs across the page below the logo.