



ANGELINE 2010 RESERVE SONOMA-MENDOCINO-SANTA BARBARA COUNTIES PINOT NOIR is produced from grapes carefully selected from vineyards in these three counties: Sonoma County, Mendocino County and Santa Barbara County. The Sonoma and Mendocino Counties are known for their 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 Our Angeline 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 aged in French oak barrels for ten months and has a red, dark brick color with intense aromas of black cherry highlighted by smoke and sweet, earthy spice. Fresh, ripe flavors of red fruit and dried red cherries with soft tannins and a light, easy finish.

FOOD & WINE PAIRING
Try our Angeline Pinot Noir with Portobello mushroom burgers or a lightly seared salmon fillet, or pasta with a tomato-based sauce.

TECHNICAL NOTES

VARIETAL	100%	Pinot Noir
VINEYARD COMPOSITION	36%	Sonoma County
	34%	Mendocino County
	30%	Santa Barbara County
RELEASE DATE	August 2011	
BRIX AT HARVEST	24.2	
TOTAL ACIDITY	0.59%	
PH	3.57	
ALCOHOL	13.9%	

