



ANGELINE 2010 RUSSIAN RIVER VALLEY SAUVIGNON BLANC is produced from two different Russian River Valley vineyards. The Russian River Valley is known for a coastal influence that often brings fog to the area. One vineyard is located in a slightly warmer part of the appellation which offers rich, ripe fruit character. The other vineyard is in a cooler area which brings nice acidity and a really intense varietal character to the wine.

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 Sauvignon Blanc is the ideal refresher for warm weather and sunny days. This Sauvignon Blanc receives cool, slow fermentation in stainless steel tanks for four months to maximize fruit character. Fresh floral, honeydew melon and bright tropical aromas lead to crisp and lively fresh green melon, Asian pear, green apple and citrus spice flavors. This wine finishes soft and light with a lingering touch of citrus.

FOOD & WINE PAIRING

Try our Angeline Sauvignon Blanc with mango shrimp or lightly spiced halibut with lemon, or petrale sole.

TECHNICAL NOTES

VARIETAL	100% Sauvignon Blanc
RELEASE DATE	January 2011
BRIX AT HARVEST	23.4
TOTAL ACIDITY	0.65%
PH	3.35
ALCOHOL	13.9%

