



THE VINEYARDS Our Angeline Cabernet Sauvignon was grown in some of the best vineyards in the Alexander and Dry Creek Valleys. Both valleys boast long growing seasons, filled with hot, dry days and cool, cloudy nights. The long, warm growing seasons in these valleys allows for longer “hang time” for the fruit, allowing it to attain optimal maturity.

VINTAGE NOTES The harvest of 2011 was very challenging, because a long, rainy spring postponed the normal growing season. When summer finally arrived, temperatures rarely rose above 90°F, stalling ripening even more. Fortunately, our Cabernet Sauvignon was able to attain peak ripeness and acidity (albeit a bit late), which resulted in intensely flavored fruit with balanced acidity.

WINEMAKING NOTES After carefully hand-picking the fruit, we cold soaked it for two days, then fermented it to dryness in temperature controlled stainless steel tanks to retain its intense fruit and spice aromas and flavors. We then aged the wine in French and American oak barrels. Minimal handling allows the finished wine to show off layers of complex aromas and flavors.

TASTING NOTES Layered aromas of ripe cherry, cocoa, cedar, anise and baking spices lead into a soft, richly textured mouthful of cherry, vanilla and spice flavors. This wine is elegantly balanced, yet immensely approachable

FOOD & WINE PAIRING

Pair this luscious wine with roast beef, Cauliflower Au Gratin and garlic smashed potatoes.

TECHNICAL NOTES

VARIETY	100% Cabernet Sauvignon
RELEASE DATE	September 2012
BRIX AT HARVEST	24.4°
TOTAL ACIDITY	5.8g / L
pH	3.63
ALCOHOL	13.9%

