



ANGELINE 2011 CALIFORNIA CHARDONNAY is produced from grapes carefully selected from vineyards in Santa Barbara County, Russian River Valley and Dry Creek Valley. 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 seasons produce grapes with intense berry flavors and rich colors.

VINTAGE NOTES The 2011 harvest was a year of gradual ripening and longer than usual hang times for all varietals due to the unseasonable weather. The tannins are not quite as robust as 2010 and on the softer side, yet still very defined and structured. This vintage has low alcohol percentages, nice acid balance and low crop yields which led to concentrated, intense berries.

WINEMAKER'S NOTES This Chardonnay is 60% barrel fermented for six months in French and American oak and 40% fermented in stainless steel tanks. The wine begins with aromas of toasty oak, vanilla, ripe peach and pear. Rich, ripe tropical fruit flavors are married with the toasty oak and hints of tangy citrus and lime zest. Lush pineapple, lemon, peach, and melon flavors follow throughout with a foundation of minerality and a fresh, bright character.

FOOD & WINE PAIRING

Pair with brie and apricot chutney for an appetizer or pork chops and apple walnut stuffing as an entree.

TECHNICAL NOTES

VARIETAL	100% Chardonnay
RELEASE DATE	May 2012
BRIX AT HARVEST	23.8
TOTAL ACIDITY	0.59%
PH	3.54
ALCOHOL	13.9%

