



ANGELINE 2011 RESERVE CHARDONNAY is produced from grapes carefully selected from vineyards in Santa Barbara County. This east-west running valley opens up to the Pacific Ocean, allowing the inland flow of fog and ocean breezes, making this region one of the coolest viticultural areas in California, with a long, steady growing season. Chardonnay grapes from this region have bright tropical fruit flavors and rich characteristics due to the many microclimates of the valley.

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 One-hundred percent barrel fermented with seven months of aging in French and American oak barrels helps to develop a rounder, creamier texture in the wine. This wine begins with rich aromas of vanilla and brioche with cantaloupe. A full-bodied Chardonnay with a creamy mouth feel, like eating a soft butter pastry. Finishes long and smooth with melon accents and good acidity.

FOOD & WINE PAIRING

A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus, a fillet of Petrale sole brushed with olive oil or cheese gnocchi with a butter based sauce.

TECHNICAL NOTES

VARIETAL	100% Chardonnay
VINEYARD COMPOSITION	100% Santa Barbara County
RELEASE DATE	May 2012
BRIX AT HARVEST	24.8
TOTAL ACIDITY	0.64%
PH	3.49
ALCOHOL	13.9%