



**THE VINEYARDS** Our Angeline Merlot was grown in some of the best vineyards in the Alexander and Sonoma 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, September ushered in a warm Indian summer and our Merlot 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 cool 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** Complex aromas of cherry, coconut, spice potpourri, dried rose petals and vanilla continue as flavors in the velvety-soft mouth and linger through the finish.

**FOOD & WINE PAIRING** Pair this food-friendly red wine with pork loin roast or pasta in a light cream sauce.

#### TECHNICAL NOTES

VARIETY	100% Merlot
RELEASE DATE	July 2012
BRIX AT HARVEST	24.2°
TOTAL ACIDITY	5.7g / L
pH	3.58
ALCOHOL	13.9%