



ANGELINE 2011 CALIFORNIA PINOT NOIR is produced from grapes carefully selected from vineyards in the Santa Barbara, Sonoma and Mendocino Counties. 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 season 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 Our Pinot Noir is produced from fruit that abounds with intense fruit and rich aromas. By "cold soaking" the crushed grapes and fermenting at moderate temperatures, bright fruit flavors are extracted from the grape, without harsh tannins. This Pinot Noir is a lively garnet color with aromas of intense fruit, luscious vanilla and spice. Bright fruit flavors of fresh strawberry, cherry, raspberry and ripe plum are layered with creamy vanilla, earthy overtones, tea spice and sweet toasty oak on the finish.

FOOD & WINE PAIRING

Enjoy our Angeline Pinot Noir with lightly seared tuna, grilled salmon, or pork loin in olive oil and oregano.

TECHNICAL NOTES

VARIETAL	100% Pinot Noir
RELEASE DATE	May 2012
BRIX AT HARVEST	23.8
TOTAL ACIDITY	0.56%
PH	3.61
ALCOHOL	13.8%

The Angeline logo, featuring the brand name in a large, elegant, black cursive script, is positioned at the bottom left of the page. A thin yellow horizontal line is located below the logo.