



ANGELINE 2011 RESERVE PINOT NOIR is produced from grapes carefully selected from vineyards in these three counties: Sonoma County, Santa Barbara County and Mendocino County. The Sonoma and Mendocino Counties are known for their cool winters and warm summers, with a coastal influence that often brings fog to the area. The fog creates a moist blanket during cold weather and cool relief when the temperature rises which allows the grapes to retain their bright and delicate flavors. The cool coastal area of Santa Barbara County has temperate weather throughout the year with inland fog and ocean breezes.

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 Angeline 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 aged in French oak barrels for ten months and has a red, dark brick color with intense aromas of black cherry highlighted by earthy clay and sweet spice. Fresh, ripe flavors of cranberry and dried red cherries with a soft berry mouth and a light finish.

FOOD & WINE PAIRING

Try our Angeline Pinot Noir with Portobello mushroom burgers or a lightly seared salmon fillet or pasta with a tomato-based sauce.

TECHNICAL NOTES

VARIETAL	100%	Pinot Noir
VINEYARD	50%	Sonoma County
COMPOSITION	20%	Mendocino County
	30%	Santa Barbara County
RELEASE DATE	May 2012	
BRIX AT HARVEST	24.8	
TOTAL ACIDITY	0.59%	
PH	3.56	
ALCOHOL	13.9%	

