



ANGELINE 2011 RUSSIAN RIVER VALLEY SAUVIGNON BLANC is produced from three different Russian River Valley vineyards: Dempel, Herrick and Ricioli. The Russian River Valley is known for a coastal influence that often brings fog to the area. The Dempel and Herrick vineyards are located in a slightly warmer part of the appellation which offers rich, ripe fruit character. The Ricioli vineyard is in a cooler area which brings nice acidity and a really intense varietal character to the wine.

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 Sauvignon Blanc is the ideal refresher for warm weather and sunny days. This Sauvignon Blanc receives cool, slow fermentation in stainless steel tanks for four months to maximize fruit character. A nicely textured wine with elegant, fresh floral, lime peel and green gooseberry aromas that lead to crisp and lively flavors of fresh green apple, Asian pear and a hint of tangy grapefruit. This wine finishes soft and light with a lingering touch of citrus for a nice zing.

FOOD & WINE PAIRING

Try our Angeline Sauvignon Blanc with mango shrimp or lightly spiced halibut with lemon, or petrale sole.

TECHNICAL NOTES

VARIETAL	100% Sauvignon Blanc
RELEASE DATE	May 2012
BRIX AT HARVEST	22.8
TOTAL ACIDITY	0.69%
PH	3.24
ALCOHOL	13.9%

