



THE VINEYARDS Our Angeline Chardonnay is produced from grapes carefully selected from vineyards in Santa Barbara County, Dry Creek Valley and other vineyards in select California appellations. All of these regions share cool daytime temperatures, often accompanied by morning and evening fog. These regions also share long, steady growing seasons, which produce grapes with balanced ripeness and acidity. This ultimately results in wines with intense aromas and flavors.

VINTAGE NOTES The 2012 vintage was widely acclaimed as one of the most ideal growing seasons during the last decade. Consistently moderate weather throughout the season yielded balanced chemistry in the grapes and a bountiful crop. Good fruit set in the spring resulted in heavy crops (30–50% more than the previous year!), so more thinning was required in some of our vineyards. The clusters were heavy, but the berries were surprisingly small, which produced concentrated flavors and aromas.

WINEMAKING NOTES We picked the grapes at the peak of ripeness, between October 7th and 22nd. We gently pressed the fruit, cold settled the juice for two days, and then racked it to stainless steel tanks. We then fermented it in a combination of French oak barrels and temperature-controlled stainless steel tanks, using yeast strains we carefully selected for the mouthfeel that they impart. This wine has a moderate oak influence—it underwent only partial malolactic fermentation in order to maintain its bright fruit character along with creamy richness.

TASTING NOTES Mouthwatering aromas of baked apple, buttered toast and creamy vanilla are enhanced by lively citrus notes. These aromas continue as flavors in the richly textured mouth.

FOOD & WINE PAIRING

Pair with mild cheeses, savory roast chicken and pasta dishes with rich creamy sauces.

TECHNICAL NOTES

VARIETY	100% Chardonnay
RELEASE DATE	January 2013
BRUX AT HARVEST	23.2°
TOTAL ACIDITY	6.3g / L
pH	3.42
ALCOHOL	13.9%

