



THE VINEYARDS Our Angeline 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 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 Our Reserve Pinot Noir was harvested early in the cool mornings of September. It was de-stemmed, and then moved to stainless steel tanks, where it fermented at moderate temperatures and received gentle cap management during fermentation. Once dry, it was pressed, settled for two days, and then racked into barrels for fermentation and aging.

TASTING NOTES Perfumed aromas of rose petal, cranberry, raspberry and spice box continue as flavors in the bright, juicy mouth.

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

VARIETY	100% Pinot Noir
RELEASE DATE	May 2013
BRIX AT HARVEST	23.4°
TOTAL ACIDITY	5.5g/L
pH	3.65
ALCOHOL	13.9%