



THE VINEYARDS Our Angeline Merlot was grown in some of the best vineyards in the Alexander and Sonoma Valleys. Both valleys boast long growing seasons, filled with hot, dry days and cool, cloudy nights. The long, warm growing seasons in these valleys allow for longer “hang time” for the fruit, allowing it to attain optimal maturity.

VINTAGE NOTES The 2010 harvest was very challenging, yet rewarding. This long, slow, cold season had us about 3–4 weeks behind schedule and allowed only a small window of time to bring in all the fruit. Although the season was difficult, it produced a harvest of “super berries.” Due to moderate ripening at cool temperatures, the grapes retained good levels of acid so we harvested very balanced fruit that achieved ripeness at lower brix. Therefore, we had lower yields of fruit, with lower alcohol and sugar levels, great color and amazing flavors.

WINEMAKING NOTES After carefully hand-picking the fruit, we cold soaked it for two days, then fermented it to dryness in temperature controlled stainless steel tanks to retain its intense fruit and spice aromas and flavors. We then aged the wine in French and American oak barrels. Minimal handling allows the finished wine to show off layers of complex aromas and flavors.

TASTING NOTES Complex aromas of black cherry, rose potpourri, and mocha aromas continue as flavors in the silky, supple mouth and linger through the long, juicy finish.

FOOD & WINE PAIRING

Baked salmon with roasted garlic or pasta in a light cream sauce would be a perfect match with our Angeline Merlot.

TECHNICAL NOTES

VARIETY	95% Merlot 5% Cabernet Sauvignon
RELEASE DATE	May 2013
BRIX AT HARVEST	24.8°
TOTAL ACIDITY	5.4g/L
PH	3.71
ALCOHOL	13.9%

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