



**THE VINEYARDS** Our Angeline Reserve Chardonnay is produced from grapes carefully selected from vineyards in Los Alamos (Santa Barbara County AVA). This region has cool daytime temperatures, often accompanied by morning and evening fog. It also has 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 3rd and 12th. We gently pressed the fruit, cold settled the juice for two days, and then racked it to French oak barrels and stainless steel tanks. We then fermented it using indigenous yeast. This wine has a moderate oak influence – it underwent only partial malolactic fermentation in order to maintain its bright fruit and floral character along with creamy richness.

**TASTING NOTES** Aromas of ripe, juicy pear and apple, along with buttered toast and a whiff of white flowers jump out of the glass, luring the taster into a zippy, refreshing mouthful of consistent flavors. This wine has a long, mouthwatering finish.

**FOOD & WINE PAIRING**

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

**TECHNICAL NOTES**

VARIETY	100% Chardonnay
RELEASE DATE	April 2013
BRUX AT HARVEST	24.8°
TOTAL ACIDITY	6.8g / L
pH	3.49
ALCOHOL	13.9%