



THE VINEYARDS Angeline 2012 California Pinot Noir is produced from grapes carefully selected from vineyards in the Santa Barbara, Sonoma and Mendocino Counties. These three counties are very similar growing regions with cool daytime temperatures, often accompanied by morning and evening fog due to the coastal influence. These regions with long, steady growing season produce grapes with intense berry flavors and rich colors.

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 Pinot Noir was harvested early in the cold morning, and it fermented in stainless steel tanks. There, it fermented at moderate temperatures and received gentle handling through fermentation. Once dry, the wine was pressed off, settled two days and then racked to barrels for malolactic fermentation. This Pinot Noir was aged in French oak barrels, 30% new.

TASTING NOTES This Pinot Noir is a lively garnet color with aromas of intense fruit, luscious vanilla and spice. Bright fruit flavors of fresh strawberry, cherry, raspberry and ripe plum are layered with creamy vanilla, earthy overtones, tea spice and sweet toasty oak on the finish.

FOOD & WINE PAIRING

Enjoy our Angeline Pinot Noir with lightly seared tuna, grilled salmon, or pork loin in olive oil and oregano.

TECHNICAL NOTES

VARIETAL	100% Pinot Noir
RELEASE DATE	July 2013
BRIX AT HARVEST	23.8°
TOTAL ACIDITY	0.56
pH	3.61
ALCOHOL	13.8%

