



THE VINEYARDS Our Angeline Sauvignon Blanc is produced from three excellent Russian River Valley vineyards—55% from Bob Dempel Vineyards, 25% Mirabel Vineyards and 20% Bertoli Vineyards. The Russian River Valley is known for cool daytime temperatures, often accompanied by morning and evening fog. This region is also blessed with 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 September 18th and October 20th. We gently pressed the fruit and cold settled it for two days, and then racked it to temperature-controlled stainless steel tanks. Once in the tanks, we fermented it at cool temperatures with yeast strains specially chosen for the lively aromatic profiles that they exhibit. This wine has no oak influence and malolactic fermentation was suppressed in order to maintain bright, delicate aromas and flavors.

TASTING NOTES Enticing aromas of exotic spices, lime zest. Green apple and freshly cut hay are all wrapped up in a juicy, zesty mouthfeel. Sassy!

FOOD & WINE PAIRING

Pair with delicate seafood dishes, Sushi, and crisp green salad with vinaigrette dressing.

TECHNICAL NOTES

VARIETY	100% Sauvignon Blanc
RELEASE DATE	January 2013
BRUX AT HARVEST	22.8°
TOTAL ACIDITY	5.9g / L
pH	3.33
ALCOHOL	13.9%

