

MARTIN RAY

# ANGELINE

2003 NAPA VALLEY CHARDONNAY

## 2003 NAPA VALLEY CHARDONNAY

**VARIETAL:** 100% CHARDONNAY  
**RELEASE DATE:** NOVEMBER 1, 2004  
**TOTAL ACIDITY:** .54%  
**PH:** 3.53  
**ALCOHOL:** 13.4%

ANGELINE 2003 NAPA VALLEY CHARDONNAY is sourced from grapes carefully selected from the fertile Napa Valley region. A variety of rich fruit flavors and elegant aromas are present in the grapes picked from this renowned valley nestled near the Mayacamas Mountains. Warm days that lead into cool nights, with occasional protective fog blankets, provide favorable growing conditions for the vineyards in this appellation.

The 2003 vintage endured bouts of unpredictable weather, resulting in a challenging wine growing season. Above normal heat and unseasonable rain during the spring and summer months were extremely harsh on the vines, because they had bloomed in early April. Relief finally came with long, warm days in September and early October. With lower yields and the fruit being able to hang longer on the vine, our winemaker is enthusiastic about the fruit intensity and the depth of the flavors in the wine.

Our Napa Valley Chardonnay is produced from fruit that abounds with intense, concentrated fruit and rich aromas. Our winemaker has carefully selected and blended individual lots to produce a wine that balances lush fruit flavors with creamy oak essence. Inviting aromas of green apple and melon, with a whisper of soft floral overtones, accent crisp apple flavors touched with a hint of vanilla.

**FOOD & WINE PAIRING:** Try our Angeline Chardonnay with a tasty halibut dish smothered in a citrus beurre blanc sauce.

ANGELINE