

MARTIN RAY
ANGELINE
2003 RUSSIAN RIVER VALLEY PINOT NOIR

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VARIETALS:	84% RUSSIAN RIVER VALLEY PINOT NOIR 8% RUSSIAN RIVER VALLEY GRENACHE 8% ALEXANDER VALLEY MERLOT
RELEASE DATE:	NOVEMBER 1, 2004
TOTAL ACIDITY:	.57%
PH:	3.82
ALCOHOL:	13.8%

ANGELINE 2003 RUSSIAN RIVER VALLEY PINOT NOIR comes from grapes carefully selected from the cool Russian River Valley. Sonoma County is known for its cool winters and very warm summers, with a coastal influence that often brings fog to the area. The addition of Grenache and Merlot add a powerful element of ripe, berry flavor to the Pinot Noir for a lighter, fruit-forward wine.

The 2003 harvest was a challenging wine growing season with unpredictable weather and lighter than normal yields. Vintners were constantly adjusting irrigation and pruning techniques to respond to the early bloom, above normal heat and unseasonable rain. Lower yields of small berries with intense, concentrated flavors promise a wealth of high quality, premium wines. This vintage will truly reveal our winemaker's skill and expertise.

Our winemaker carefully selects and blends individual lots to produce a wine that is rich and full, yet ripe with fresh berry flavors. Our Angeline Pinot Noir is a brilliant, deep ruby color with inviting aromas of vanilla and raspberry. The aromas carry through in this full structured wine bursting with strawberry and raspberry flavors, balanced with hints of oak and vanilla that lead to a smooth fruit finish.

FOOD & WINE PAIRING: Enjoy our Angeline Pinot Noir alongside a dish of baked salmon with roasted garlic or Portobello mushroom pasta.

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