

MARTIN RAY  
**ANGELINE**

2004 PINOT NOIR  
MENDOCINO COUNTY



**2004 MENDOCINO COUNTY PINOT NOIR**

**VARIETAL: 96% PINOT NOIR  
4% SANGIOVESE**

**RELEASE DATE: APRIL 27, 2005**

**TOTAL ACIDITY: 0.53%**

**PH: 3.81**

**ALCOHOL: 13.9%**

ANGELINE 2004 MENDOCINO COUNTY PINOT NOIR is produced from grapes carefully selected from vineyards in the cool Mendocino County wine region. Mendocino County, similar to our home in the Russian River Valley, is known for its cool daytime temperatures, often accompanied by morning and evening fog due to the coastal influence. The Pinot Noir fruit from this region is rich with concentrated fruit flavors and strong varietal characteristics.

The 2004 harvest was extremely favorable and produced a wealth of high quality fruit. A steady growing season with mild temperatures throughout the year allowed for the grapes to ripen to full maturity two weeks earlier than usual. These conditions, coupled with a rain-free ripening season, have resulted in a vintage of vibrant color, concentrated flavors and beautiful aromatics.

Our Mendocino County Pinot Noir is produced from fruit that abounds with intense fruit and rich aromas. By “cold soaking” the crushed grapes and fermenting at moderate temperatures, bright fruit flavors are extracted from the grape, without harsh tannins. This Pinot Noir is a brilliant, deep ruby color with delicate aromas of strawberry and a soft whisper of vanilla. Bright flavors of ripe raspberries and strawberries, layered with subtle nuances of vanilla oak lead to a rich, full fruit finish.

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