

MARTIN RAY
ANGELINE

2004 PINOT NOIR
SONOMA COAST

2004 SONOMA COUNTY COAST PINOT NOIR

**VARIETALS: 93% PINOT NOIR
7% GAMAY**
RELEASE DATE: JULY 1, 2005
TOTAL ACIDITY: 0.56%
PH: 3.56
ALCOHOL: 13.9%

ANGELINE 2004 SONOMA COUNTY COAST PINOT NOIR is produced from grapes carefully selected from Sonoma County's coastal wine region. The maritime influence often brings fog to the area. The fog keeps the temperature from rising too high during the ripening season and allows the grapes to retain their bright and delicate flavors.

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 concentrated flavors and beautiful aromatics.

Our Sonoma County Coast 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 ruby color with aromas of strawberry, raspberry and overtones of smoked tea and spice. Bright flavors of strawberry, layered with a subtle touch of vanilla oak, lead to a rich, full fruit finish.

FOOD AND WINE PAIRING Try our Angeline Pinot Noir with pork chops smothered in a mushroom cream sauce.

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