

MARTIN RAY

ANGELINE

2003 SANTA BARBARA COUNTY CHARDONNAY

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VARIETAL: 100% CHARDONNAY
RELEASE DATE: OCTOBER 1, 2004
TOTAL ACIDITY: .61%
PH: 3.60
ALCOHOL: 13.9%

ANGELINE 2003 SANTA BARBARA COUNTY CHARDONNAY is made from grapes carefully selected from premium vineyards in the Santa Barbara wine region. Santa Barbara County is known for its normally consistent temperate weather, with a coastal influence that often brings fog to the area. The grapes grown in this wine region are abundant with ripe, tropical fruit flavors and intense aromatics.

The 2003 harvest was a challenging wine growing season with unpredictable weather and lighter than normal yields. An early bud break in January and rain during the fruit set in May created arduous conditions during the winter and spring months. Assisted by moderate September and October conditions, the harvest produced lower yields of small berries with intense, concentrated flavors that promise a wealth of high quality premium wines.

Our Santa Barbara County Chardonnay is produced from Chardonnay fruit that abounds with rich, tropical fruit flavors and impressive concentration. Our wine-maker carefully selects and blends individual lots to produce a wine that is ripe and crisp, with enticing aromas of luscious peach, melon and rich vanilla. Bright flavors of green apple and juicy peaches are elegantly balanced with light hints of creamy vanilla.

FOOD & WINE PAIRING: Enjoy our Angeline Chardonnay alongside your favorite chicken recipe topped with a light cream sauce.

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