

2006

Angeline
CABERNET SAUVIGNON
SONOMA COUNTY

ANGELINE 2006 SONOMA COUNTY CABERNET SAUVIGNON is produced from grapes carefully selected from some of Sonoma County's finest Cabernet Sauvignon vineyards in the Alexander Valley and Sonoma Coast appellations. We source premium fruit and apply superior winemaking techniques to produce wines which embody the best Sonoma County has to offer.

The 2006 harvest was an excellent vintage for Sonoma County. After a slow, wet spring, the vintage moved along quite smoothly with yields pretty close to estimated projections. The vines produced mature, ripe and intense fruit without high sugar.

Our Sonoma County Cabernet Sauvignon is fashioned in a fruit-forward, easy to drink style, yet it reveals admirable complexity and length. This wine has a deep garnet hue and aromas of lush fruit: black cherry, blackberry and vanilla. The rich black cherry, blackberry and plum flavors are layered with hints of vanilla and creamy oak that linger on the palate. The finish is smooth and satisfying, with soft tannins complementing the intense fruit.

FOOD & WINE PAIRING

Enjoy our Angeline Cabernet Sauvignon alongside a classic pot roast served over mashed potatoes or beef tenderloin spiced with rosemary.

TECHNICAL NOTES

VARIETAL	88% CABERNET SAUVIGNON 8% MERLOT 4% CABERNET FRANC
RELEASE DATE	MARCH 2008
TOTAL ACIDITY	0.61%
PH	3.59
RESIDUAL SUGAR	0.3%
ALCOHOL	13.9%
QUANTITY PRODUCED	2,400 CASES

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