

2006

Angeline
CABERNET SAUVIGNON
ALEXANDER VALLEY

ANGELINE 2006 ALEXANDER VALLEY CABERNET SAUVIGNON is produced from grapes selected from premium vineyards in Alexander Valley. The Alexander Valley region of Sonoma County is known for its temperate weather and moderate coastal influence. The Cabernet Sauvignon grapes produced in this region have deep, vivid colors and are rich with ripe berry flavors.

The 2006 harvest was an excellent vintage for Alexander Valley. After a cool, wet spring, the vintage moved along quite slowly. This longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

Our Alexander Valley 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, cassis and vanilla. The rich black cherry and plum flavors are layered with hints of vanilla, creamy oak and cassis 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	100% CABERNET SAUVIGNON
RELEASE DATE	MARCH 2008
TOTAL ACIDITY	0.60%
PH	3.62
RESIDUAL SUGAR	0.3%
ALCOHOL	13.9%
QUANTITY PRODUCED	2,400 CASES

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