

2006

# Angeline

PINOT NOIR  
RUSSIAN RIVER VALLEY

**ANGELINE 2006 RUSSIAN RIVER VALLEY PINOT NOIR** is produced from grapes carefully selected from the Soracco & Rocking B vineyards in Russian River Valley. Sonoma County is known for its cool winters and warm summers, with a coastal influence that often brings fog to the area. The fog creates a moist blanket during cold weather and cool relief when the temperature rises.

The 2006 harvest was an excellent vintage for Russian River Valley. After a slow, wet spring, the vintage moved along quite smoothly with yields pretty close, and higher with some of the red varietals, to estimated projections. The vines produced mature, ripe and intense fruit without high sugars.

Our Russian River Valley 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 raspberry, 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.

**FOOD & WINE PAIRING** Try our Angeline Pinot Noir with pork chops and mushrooms or a lightly, seared salmon fillet.

## TECHNICAL NOTES

VARIETAL	100% PINOT NOIR
RELEASE DATE	OCTOBER 2007
TOTAL ACIDITY	0.54%
PH	3.67
ALCOHOL	13.9%
QUANTITY PRODUCED	11,850 CASES

