

2007
Angeline
CHARDONNAY
SONOMA COUNTY

ANGELINE 2007 SONOMA COUNTY CHARDONNAY is produced from grapes selected from the Sonoma County region. Sonoma County is known for its cool winters and warm summers, with a coastal influence that often brings fog to the area. Bright, tropical fruit flavors emerge from the grapes picked in this region.

The 2007 harvest was a week or so earlier this year, but fairly quick, compact and with lower crop yields. Early winter rainfall led to an even growing season with moderate weather conditions throughout the year. Although crop size was down, we harvested beautiful fruit which will produce wines wine great intensity.

Our Angeline Chardonnay was aged for 18 months in French oak barrels. This wine begins with fresh aromas of green apple and peach, with a touch of vanilla. A pure and vibrant Chardonnay, with crisp flavors of lush peach and apple, balanced by subtle hints of creamy oak.

FOOD & WINE PAIRING A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus or a fillet of Petrale sole brushed with olive oil would pair nicely with this Chardonnay.

TECHNICAL NOTES

VARIETAL	100% CHARDONNAY
RELEASE DATE	MARCH 2009
BRUX AT HARVEST	24.6
TOTAL ACIDITY	0.57%
PH	3.62
ALCOHOL	13.9%

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