

2008  
*Angeline*  
PINOT NOIR  
CALIFORNIA

**ANGELINE 2008 CALIFORNIA PINOT NOIR** is produced from grapes carefully selected from vineyards in the Santa Barbara, Sonoma and Mendocino Counties. These three counties are very similar growing regions with cool daytime temperatures, often accompanied by morning and evening fog due to the coastal influence. These regions with long, steady growing seasons produce grapes with intense berry flavors and rich colors.

The 2008 harvest started off a bit challenging, but produced beautiful fruit all the same. The year began with unexpected late frost, heat spikes and unseasonable rain. However, the end of spring and all through summer provided idyllic conditions that remained around 80 degrees with dry weather and few heat spikes. Lower yields allowed superb, intense fruit to develop.

Our 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 abundant fresh berries. Bright flavors of ripe strawberries layered with light vanilla cream lead to rich, fruity finish.

**FOOD & WINE PAIRING**

Enjoy our Angeline Pinot Noir with lightly seared tuna, grilled salmon or pork loin in olive oil & rosemary.

**TECHNICAL NOTES**

VARIETALS	100% PINOT NOIR
RELEASE DATE	MARCH 2009
BRIX AT HARVEST	23.4
TOTAL ACIDITY	0.52%
PH	3.57
ALCOHOL	13.0%

*Angeline*