



ANGELINE 2009 RESERVE CHARDONNAY is produced from grapes carefully selected from vineyards in these two counties: 60% Sonoma County and 40% Santa Barbara County. 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, which allows the grapes to retain their bright and delicate flavors. The cool coastal area of Santa Barbara County has temperate weather throughout the year with inland fog and ocean breezes.

VINTAGE NOTES The 2009 harvest was fantastic throughout California. Abundant spring rains and a temperate growing season produced excellent fruit quality. The beautiful Indian summer weather that followed mild rain in early October allowed the grapes to reach optimum maturity.

WINEMAKER'S NOTES One-hundred percent barrel fermented with ten months of aging in French and American oak barrels helps to develop a rounder, creamier texture in the wine. This wine begins with rich aromas of rich, tropical fruit, toasty oak and vanilla crème. A pure, vibrant Chardonnay with fresh, ripe orchard fruit flavors like peach, apple and nectarine. Finishes with fresh, clean bright summer fruit and citrus characteristics.

FOOD & WINE PAIRING

A delicious dish of Chilean sea bass topped with chili garlic sauce, fresh ginger and a hint of citrus, a fillet of Petrale sole brushed with olive oil or cheese gnocchi with a butter based sauce.

TECHNICAL NOTES

VARIETAL	100%	Chardonnay
VINEYARD COMPOSITION	60%	Sonoma County
	40%	Santa Barbara County
RELEASE DATE	August 2010	
BRIX AT HARVEST	24.5	
TOTAL ACIDITY	0.55%	
PH	3.54	
ALCOHOL	13.9%	

