

2009
Angeline
SAUVIGNON BLANC
RUSSIAN RIVER VALLEY

ANGELINE 2009 RUSSIAN RIVER VALLEY SAUVIGNON BLANC

is produced from grapes carefully selected from vineyards in the Russian River Valley. The Russian River Valley is known for a coastal influence that often brings fog to the area. The fog provides cool relief when the temperature rises and allows the grapes to retain their delicate flavors and natural acidity.

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.

Our Angeline Sauvignon Blanc is the ideal refresher for warm weather and sunny days. This Sauvignon Blanc is produced 100% in stainless steel. Fresh floral, honeydew melon and bright tropical aromas lead to crisp and lively green melon flavors. This wine finishes soft and light with a lingering touch of citrus.

FOOD & WINE PAIRING

Try our Angeline Sauvignon Blanc with mango shrimp, light spiced halibut with lemon or petrale sole.

TECHNICAL NOTES

VARIETAL	100% SAUVIGNON BLANC
RELEASE DATE	JANUARY 2010
BRUX AT HARVEST	24.2
TOTAL ACIDITY	0.62%
PH	3.36
ALCOHOL	13.6%

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