

2006

Angeline

GEWÜRZTRAMINER
MENDOCINO COUNTY

ANGELINE 2006 MENDOCINO COUNTY GEWÜRZTRAMINER

is made from grapes carefully selected from Robinson Creek Vineyards near Ukiah in the cool Mendocino County wine region. Mendocino County, similar to our home in the Russian River Valley, is known for its cool daytime temperatures often accompanied by the morning and evening fog due to the coastal influence. The Gewürztraminer fruit from this region is rich with concentrated fruit flavors and strong varietal characteristics.

The 2006 harvest was an excellent vintage for Mendocino County. After a cool, wet spring, the vintage moved along quite slowly. This longer than normal ripening period allowed the vines to produce mature, intense fruit without high sugars.

Our “dry” style Gewürztraminer is produced from intense, aromatic fruit sourced from one of the county’s best vineyards. Fermentation in stainless steel tanks preserves and enhances the floral aromatics. Bright aromas of apricot and rose invite you to rich, full flavors of ripe apricot. This fresh, crisp wine finishes on a lightly spicy note.

FOOD & WINE PAIRING Our Angeline Gewürztraminer would pair nicely with a light fruit tart or spicy food with Asian influences.

TECHNICAL NOTES

VARIETAL	100% GEWÜRZTRAMINER
RELEASE DATE	MAY 2007
TOTAL ACIDITY	0.64%
PH	3.50
ALCOHOL	13.1%
QUANTITY PRODUCED	2,850 CASES

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