

2005

Angeline

PINOT NOIR
MENDOCINO COUNTY

ANGELINE 2005 MENDOCINO COUNTY PINOT NOIR is produced from grapes carefully selected from vineyards 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 morning and evening fog due to the coastal influence. The Pinot Noir fruit from this region is rich with concentrated fruit flavors and strong varietal characteristics.

The 2005 harvest was an excellent vintage for Mendocino County producing moderate crop yields. The slow ripening season without heat spikes contributes to the positive qualities of the fruit: intense color, concentrated flavors and beautiful aromatics. The vintage of 2005 promise wines with elegance, balance and structure.

Our Mendocino County 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 blueberry, strawberry and a soft whisper of vanilla. Bright flavors of ripe raspberries and blueberries, layered with subtle nuances of vanilla oak lead to a rich, full fruit finish.

FOOD & WINE PAIRING

Try our Angeline Pinot Noir with pork chops smothered in a mushroom cream sauce

TECHNICAL NOTES

VARIETAL	88% PINOT NOIR 5% MERLOT 7% SYRAH
RELEASE DATE	OCTOBER, 2006
TOTAL ACIDITY	0.54%
PH	3.85
ALCOHOL	13.4%
QUANTITY PRODUCED	11,000 CASES

