

~ winemaking offers a conversation with the natural world;
 wine speaks to seasons past, the earth, its bounty and its pleasures~

Non-Vintage
 Composed of wines from
 2005, 2006 & 2007

Appellation: Mendocino

100% Tocai Friulano grapes
 from Fox Run Vineyards,
 Mendocino

Alcohol: 16.1%
 pH: 3.73
 Residual Sugar 16.5%

Bottled September 2011

Released: Winter 2011



Excellent as an aperitif
 to stimulate the
 appetite, or after dinner
 with cheese, nuts and
 dried fruits

An Intersection
 Of soil, season, time and care
 the moment lingers

Production: 56 Cases
 (Of 12 x 500 ml bottles)

Aromas and flavors of toffee and toasted nuts, deliciously sweet with overtones of apricot preserves.

I made this California Angelica in the style created by the Mission Fathers back in the 1700's, when they took fresh grape juice and fortified it to ~16% alcohol with brandy distilled from wine made from the same Mission grapes and then aged the wine slowly in their wood and adobe sheds. During the summer the wine bakes, creating the toffee, nut and caramel flavors that concentrate as the alcohol and water slowly evaporate.

My Angelica was made from Tocai Friulano grapes and is a blend of wines from the 2005, 2006 and 2007 vintages.

You may enjoy this fine wine either as an aperitif or with dessert; I suggest nuts, biscotti, or simply fresh fruit. Once open, the flavors will change slightly, but the wine will remain enjoyable for weeks if not months. I usually have an open bottle around somewhere...