

SWANSON

VINEYARDS

ANGELICA

VINIFICATION:

The name "Angelica" describes a historic and rare style of wine produced with little or no fermentation; it is made by the addition of brandy to grape must. This type of wine was enormously popular in the 1800's and plays an important role in the history of the California wine industry. Our Mission Angelica initiated fermentation with native yeast after 8 days on the skins and then was fortified with brandy to 19% alcohol. This multi-vintage blend spent an average of 6 years in neutral barrels before being bottled in July 2010.

WINEMAKER'S COMMENTS:

"Our Mission Angelica pays homage to the pioneering farmers and missionaries who settled in California hundreds of years ago and who made the first wines in the region. Produced from a grape variety (dubbed "Mission") brought from Spain hundreds of years ago by Catholic padres, this style of wine was served first as altar wine in the early missions along the California coast, and later in the gold camps and boarding houses of the Sierra Nevada. The grapes for our Angelica come from a vineyard in Amador County which was planted in 1856 and is still producing small amounts of intense and distinctive fruit.



TECHNICAL DATA:

COMPOSITION:	100 % Mission
BRIX AT HARVEST:	27.5° average
ALCOHOL:	19.0% by volume
RESIDUAL SUGAR:	Very sweet
VINIFICATION:	Native yeast
MATURATION:	6 years in barrel
BOTTLING DATE:	July 2010
CASES BOTTLED:	350 cases (6x750ml)