



Angeline

VINEYARDS

CABERNET SAUVIGNON CALIFORNIA

2018

VINEYARDS

Although the North Coast has traditionally set the standard for Cabernet Sauvignon, pockets of distinction have risen throughout the coastal regions of the state from areas close to our own home, such as Sonoma Valley, to as far south as Monterey and Paso Robles. By integrating the diverse characteristics from each of these regions and their vineyards, we are proud to present an effortlessly approachable Cabernet that we feel represents the full potential of our state to produce world-class wines.

VINTAGE

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

- Picked overnight
- Destemmed to closed-top fermenters
- Each lot is aged separately in 40% new French and American oak for 12 months
- Final blend pulled together prior to bottling

TASTING NOTES

Rich notes of fresh boysenberry, cassis and a touch of light cocoa.

PAIRING SUGGESTION

Striking and rich. Pairs well with flank steak and caramelized onions.

ALCOHOL: 14.3% | BRX: 24.5° | PH: 3.73 | TOTAL ACIDITY: 5.3G/L