

# Angeline

VINEYARDS

## CHARDONNAY CALIFORNIA

2019



### VINEYARDS

We carefully select vineyards from areas such as Santa Barbara County, the Russian River Valley, and the western reaches of Mendocino County in order to promote the full potential of our Chardonnay's aroma and palate. These coastal regions similarly tend toward uniform daytime temperatures and cool, foggy nights throughout the growing season to help concentrate the flavor as the sugar and acids develop.

### VINTAGE

Starting with rain during bloom, 2019 transitioned into a steady, slow to warm spring. Temperate throughout the summer, offering only a couple intermittent heat spikes. Average yields and incredible quality with harvest beginning in early August.

### COMPOSITION

100% Chardonnay

### WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for 2-3 days
- 25% new French and American oak barrels
- Aged sur lie for 6 months

### TASTING NOTES

Fresh notes of bosc pear, lemon zest, touches of pineapple and subtle vanilla on the finish.

### PAIRING SUGGESTION

Fresh and spicy. Pairs effortlessly with fresh fish tacos and mango salsa.

ALCOHOL: 13.5% | BRIX: 23.4° | PH: 3.56 | TOTAL ACIDITY: 5.2 G/L