



Angeline

VINEYARDS

CABERNET SAUVIGNON CALIFORNIA

2017

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 the 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

Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid-August with lower than average yields, but complex fruit with expressive aromatics.

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 blackberry, rich currant and a touch of light cocoa.

PAIRING SUGGESTION

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

ALCOHOL: 13.9% | BRIX: 24.4° | PH: 3.72 | TOTAL ACIDITY: 5.3 g/L