

Angeline

VINEYARDS

CHARDONNAY CALIFORNIA

2018



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

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% Chardonnay

WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for 2-3 days
- 30% new French and American oak barrels
- Aged sur lie for 6 months

TASTING NOTES

Fresh notes of granny smith apple, lemon custard tart and subtle wildflower honey.

PAIRING SUGGESTION

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

ALCOHOL: 13.5% | BRIX: 23.5° | PH: 3.49 | TOTAL ACIDITY: 5.4 G/L