

Angeline

VINEYARDS

PINOT NOIR CALIFORNIA

OVER
730,000
BOTTLES
SAVED



VINEYARDS

The most profound contributing factor to the outstanding quality of our California Pinot Noir, and the integrity to its varietal, is the diversity of its sourcing. From the warmer regions of the Central Coast, to the foggy cool valleys of our Northern Coast, each individual lot promotes the intense berry flavors and rich colors that keep our cornerstone Pinot true to its varietal.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Destemmed, but not crushed in order to prevent release of tannins from skins and seeds
- Fermented in stainless steel tanks
- 35% new French oak barrels

TASTING NOTES

Vivid notes of cranberry, raspberry and dark cherry, with cola and toasted oak.

ALCOHOL: 13.8% | BRX: 23.6° | PH: 3.68 | TOTAL ACIDITY: 5.3 g/L

WINES ON TAP *Angeline Vineyards is committed to wine on tap as an alternative to traditional by the glass programs.*

SUSTAINABLE

- No packaging waste
- 100% recyclable kegs



EFFICIENT

- Aroma and flavor preserved by inert gas
- Consistent pours from first to last glass
- Fresh three months tapped, 12 months untapped
- No oxidation or spoiled wine
- No corks to pull, no bottles to stock

SPECIFICATIONS

- Available in stainless or P.E.T. Petainer formats
- 1 KEG = 26 BOTTLES -132 x 50z pours
- Stainless: 19.5L / 5.16 gallons / 58 lbs full
- Petainer: 20.0L / 5.23 gallons / 48 lbs full
- Tap handles available