



# Angeline

VINEYARDS

## CHARDONNAY MONTEREY COUNTY

### VINEYARDS

Located in the coastal foothills of the Santa Lucia Mountain Range, the vineyards we select for our Reserve Monterey County Chardonnay are consistently cooled by the marine layer funneled in from the Monterey Bay throughout the growing season. Fog that is late to burn off, and a cool midday breeze, extend hang time to allow us to pick at the peak of the fruit's flavor and acidity. This wine is produced with the goal of making it an effortless, everyday drinker, without compromising its natural elegance.

### COMPOSITION

100% Chardonnay

### WINEMAKING

- Whole-cluster pressed separately to stainless steel tanks to cold settle for two to three days
- 30% new French oak
- All lots undergo full or partial secondary fermentation, and are aged sur lie for 7 months

### TASTING NOTES

Lush and tropical. Pairs effortlessly with ginger seared salmon and coconut rice.

ALCOHOL: 13.9% | BRIX: 23.7° | PH: 3.54 | TOTAL ACIDITY: 5.8 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