

RESERVE ON TAP

OVER
730,000
BOTTLES
SAVED



Angeline

VINEYARDS

MERLOT PASO ROBLES 2018

VINEYARDS

Grown on the western edge of the Paso Robles AVA, these grapes experience a unique microclimate of very warm days countered by cool nights and mornings courtesy of the marine influence that penetrates through the Templeton Gap. Temperature fluctuations of as much as 50° F in a single day stress the grapes to produce concentrated, bold aromas and flavors.

COMPOSITION

100% Merlot

WINEMAKING

- Picked overnight
- Pumpovers are performed three times daily
- Wine sits on the skins for up to 10 days to broaden and soften the mouthfeel
- 14 months, 50% new French and American oak

TASTING NOTES

A quintessential Paso Robles Merlot, this wine opens with rich blackberry, plum and hints of clove with fine, integrated tannins.

ALCOHOL: 13.9% | BRIX: 24.5° | PH: 3.82 | TOTAL ACIDITY: 5.4 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 5oz pours
- Stainless: 19.5L / 5.16 gallons / 58 lbs full
- Petainer: 20.0L / 5.23 gallons / 48 lbs full
- Tap handles available