





RESERVE SAUVIGNON BLANC SONOMA COUNTY



2018 Reserve Sauvignon Blanc Sonoma County

VINEYARDS

Although Sonoma County appears as just a small puzzle piece in the northern reaches of the state, its unique geography, from its coastal mountain ranges and gaps, to its inland valleys makes for an incredibly diverse and dynamic growing region. Rooted in the Russian River Valley, but with sources as far north as the warm, sunny slopes of the Dry Creek Valley, this Sauvignon Blanc pays due homage to its unique home.

WINEMAKING

- Hand-picked
- Whole-cluster pressed
- Vineyard lots fermented separately

TASTING NOTES

Fresh tropical aromas of passionfruit and guava, followed by juicy green apple, gooseberry, and zesty citrus zest. An easy drinker with a round creamy palate, balanced by a bright acidity.

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

Alcohol: 13.8% | Brix: 23.3° | pH: 3.20 | Total Acidity: 6.7g/L

WINES ON TAP

SUSTAINABLE

- No packaging waste
- 100% reusable kegs



EFFICIENT

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

SPECIFICATIONS

- 1 KEG = 26 BOTTLES
- VOLUME:5.16 gallons = 132 x 50z pours

Angeline

- WEIGHT: 58 lbs full
- HEIGHT: 24" x 9.5"