



Angeline

VINEYARDS

CABERNET SAUVIGNON CALIFORNIA

2018

VINEYARDS

Although the North Coast has traditionally set the standard for Cabernet Sauvignon, pockets of distinction have risen throughout the coastal regions of the state from areas close to our own home, such as the Sonoma Valley, to as far south as Monterey and Paso Robles. By integrating the diverse characteristics from each of these regions and their vineyards, we are proud to present an effortlessly approachable Cabernet that we feel represents the full potential of our state to produce world-class wines.

COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

- Picked overnight
- Destemmed to closed-top fermenters
- Each lot is aged separately in 40% new French and American oak for 12 months
- Final blend pulled together prior to bottling

TASTING NOTES

Rich notes of boysenberry, cassis, and a touch of light cocoa.

JAMES SUCKLING

91
PTS

FEBRUARY 2020

ALCOHOL: 14.3% | BRUX: 24.5° | PH: 3.73 | TOTAL ACIDITY: 5.6 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