

RESERVE ON TAP

OVER
768,000
BOTTLES
SAVED



Angeline

VINEYARDS

PINOT NOIR MENDOCINO COUNTY 2018

VINEYARDS

Our Reserve Pinot Noir is the embodiment of all of our favorite characteristics from some of the most acclaimed Pinot Noir growing regions in the state. Floral and spicy aromatics from Mendocino County, and bright red fruit with integrated, soft tannins from the Russian River Valley and Carneros, come together to make this beautifully balanced Pinot Noir.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Cold soaked and saigned to concentrate flavor and aromatics
- Average of 8-12 days fermenting at moderate temperatures
- 9 months, 40% new French oak barrels

TASTING NOTES

Crafted from hillside Mendocino County vineyards, our Pinot Noir offers notes of ripe Bing cherry, blackberry, and touches of clove.

92 PTS | JAMES SUCKLING | JANUARY 2020
88 PTS | WINE SPECTATOR | FEBRUARY 2020

ALCOHOL: 13.9% | BRX: 24.4° | PH: 3.67 | 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