

Angeline

VINEYARDS

CHARDONNAY CALIFORNIA

2020



VINEYARDS

We carefully select vineyards from areas such as Santa Barbara County, the Russian River Valley, and the western reaches of Mendocino County in order to promote the full potential of our Chardonnay's aroma and palate. These coastal regions similarly tend toward uniform daytime temperatures and cool, foggy nights throughout the growing season to help concentrate the flavor as the sugar and acids develop.

VINTAGE

Although we were met with several hurdles, from historic fires to a global pandemic, we will forever recall the vintage to be one of resilience, perseverance, and unity. Shifts in temperature throughout the season resulted in shorter hangtime and lower yields, but the fruit retained bright acidity, resulting in lively wines. Our diligence in testing, coupled with a dedicated team proved key to navigating 2020. While quantity may be a bit lessened, quality will not.

COMPOSITION

100% Chardonnay

WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for 2-3 days
- 40% new French and American oak barrels
- Aged sur lie for 6 months

TASTING NOTES

Fresh notes of bosc pear, green apple, touches of pineapple with subtle citrus and vanilla on the finish.

PAIRING SUGGESTION

Fresh and spicy. Pairs effortlessly with fresh fish tacos and mango salsa.

ALCOHOL: 13.5% | BRIX: 23.2° | PH: 3.45 | TOTAL ACIDITY: 5.7 g/L