

RESERVE



# Angeline

VINEYARDS

## SAUVIGNON BLANC SONOMA COUNTY

2020

### 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.

### 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% Sauvignon Blanc

### WINEMAKING

- Hand-picked
- Whole-cluster pressed
- Vineyard lots fermented separately
- Aged in stainless steel

### TASTING NOTES

Crafted from cool-climate Sonoma County vineyards, our Sauvignon Blanc is full of zesty citrus, fresh apple and acacia flower, with hints of sweetgrass and melon, and vibrant acidity throughout.

### PAIRING SUGGESTION

Bright and refreshing. Pairs well with oysters and classic mignonette.

ALCOHOL: 13.5% | BRIX: 22.5° | PH: 3.22 | TOTAL ACIDITY: 6.2 G/L