

OVER
788,000
BOTTLES
SAVED



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.

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.

JAMES SUCKLING

89
PTS

OCTOBER 2021

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