



Angeline

VINEYARDS

CABERNET SAUVIGNON CALIFORNIA

2020

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 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.

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% Cabernet Sauvignon

WINEMAKING

- Picked overnight
- Destemmed to closed-top fermenters
- Cold-soaked for 5 days two weeks of extended maceration
- 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 blackberry pie, cassis, and clove, with toasted oak, subtle green peppercorn and touches of butterscotch on the finish.

PAIRING SUGGESTION

Striking and rich. Pairs well with flank steak and caramelized onions.

ALCOHOL: 14.1% | BRX: 23.9° | PH: 3.81 | TOTAL ACIDITY: 5.8 g/L