

RESERVE



Angeline
VINEYARDS

CABERNET SAUVIGNON
SONOMA COUNTY
2020

VINEYARDS

From high above the fog line in the Sonoma Mountains, to the sunny hillside slopes of Dry Creek Valley, and the warm, sundrenched vineyards of the Alexander Valley, we carefully choose and cultivate each lot to fully reflect the amazing potential of Sonoma County as a Cabernet Sauvignon producer.

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

- Night harvested in 1/2 ton bins
- Four day cold soak with two weeks of extended maceration
- 12 months, 55% new French and American oak barrels.

TASTING NOTES

Fresh macerated blackberry and raspberry, with subtle notes of paprika and vanilla. Dark fruit and bramble throughout, with a clean, concentrated midpalate and fine-grained, energetic tannins.

PAIRING SUGGESTION

Concentrated and complex. Pairs effortlessly with New York steak with green peppercorn sauce and whipped potatoes.

ALCOHOL: 13.9% | BRIX: 25.2° | PH: 3.8 | TOTAL ACIDITY: 5.9 g/L