

RESERVE



Angeline  
VINEYARDS

SAUVIGNON BLANC  
CALIFORNIA  
2020

VINEYARDS

Rooted in Alexander Valley, but with sources throughout the vast Sonoma Coast, and as far south as Carneros, this Sauvignon Blanc pays due homage to its complex terroir. By integrating the diverse characteristics from each of these regions and their vineyards, we are proud to present an effortlessly approachable, refreshing wine that we feel represents the full potential of our great state.

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

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

TASTING NOTES

Crafted from cool-climate vineyards throughout California, our Sauvignon Blanc is full of zesty citrus, fresh squeezed lemon juice, apple skins, and hints of sweetgrass, with vibrant acidity throughout.

PAIRING SUGGESTION

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

ALCOHOL: 12.8% | BRX: 22.1° | PH: 3.21 | TOTAL ACIDITY: 6.3 G/L