



# Angeline

VINEYARDS

## ROSÉ OF PINOT NOIR CALIFORNIA

2021

### VINEYARDS

The most profound contributing factor to the outstanding quality of our California Rosé and the integrity to its varietal, is the diversity of its sourcing. We have found great quality in fruit throughout Northern California, including a small island set in the heart of the Delta. Ryer Island, only accessible by Ferry, sees extreme diurnal shifts in temperature throughout the season. The combination of the lots, which are picked and pressed early in the season, provide bright acidity and vibrant fruit, producing a seamless, mouth-watering Rosé.

### VINTAGE

The culmination of factors from another drought year in California surprised us with a beautiful vintage. An unseasonably dry and mild winter, which led to an early spring, forced the vines into bud break during peak frost season. A relatively warm, but even summer, resulted in early harvest dates, with lower-than-average yields.

### COMPOSITION

100% Pinot Noir

### WINEMAKING

- Hand-picked
- Native yeast fermentation
- Gently pressed to stainless steel tanks where it is chilled and settled for 2-3 days

### TASTING NOTES

Notes of fresh crushed wild strawberries, with tart preserved lemon, kumquat zest, fresh watermelon rind, and subtle rose petals and honeycomb on the finish.

### PAIRING SUGGESTION

Vibrant and bright with racy acidity. Pairs well with shrimp po'boys and spicy remoulade.

ALCOHOL: 13.1% | BRIX: 22.0° | PH: 3.2 | TOTAL ACIDITY: 6.6 G/L