



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.

COMPOSITION

100% Sauvignon Blanc

WINEMAKING

- Hand-picked
- Whole-cluster pressed
- Vineyard lots fermented separately

TASTING NOTES

Notes of zesty citrus, fresh squeezed lemon juice, apple skins, and hints of sweetgrass, with vibrant acidity.

ALCOHOL: 12.8% | BRIX: 22.1° | PH: 3.21 | TOTAL ACIDITY: 6.3 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