

RESERVE



Angeline

VINEYARDS

SAUVIGNON BLANC CALIFORNIA 2021

VINEYARDS

Rooted in cool-climate vineyards influenced by marine layers, 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

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% Sauvignon Blanc

WINEMAKING

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

TASTING NOTES

Crafted from cool-climate vineyards throughout California, our Sauvignon Blanc is full of zesty key lime, gooseberry, tart apple, and hints of citron, with herbaceous notes and vibrant acidity throughout.

PAIRING SUGGESTION

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

ALCOHOL: 12.5% | BRIX: 22° | PH: 3.2 | TOTAL ACIDITY: 6.6 g/L