

Angeline

VINEYARDS

CHARDONNAY CALIFORNIA

2020

OVER
1,128,000
BOTTLES
SAVED



VINEYARDS

The most profound contributing factor to the outstanding quality of our California wines, and the integrity of the varietal, is the diversity of its sourcing. Because it is not relegated to a single county or growing region, we are given the opportunity to source from the best regions throughout the state.

COMPOSITION

100% Chardonnay

WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for 2-3 days
- 40% new French and American oak barrels
- Aged sur lie for 6 months

TASTING NOTES

Fresh notes of bosc pear, green apple, touches of pineapple with subtle citrus and vanilla on the finish.

JAMES SUCKLING

89
PTS

OCTOBER 2021

ALCOHOL: 13.5% | BRIX: 23.2° | PH: 3.45 | TOTAL ACIDITY: 5.7 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
- Improved serving efficiency

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