





APRIL 2022



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.

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.

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