

VINEYARDS

CABERNET SAUVIGNON CALIFORNIA 2020

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. By integrating the diverse characteristics from each region and their respective vineyards, we are proud to present an effortlessly approachable Cabernet that we feel represents the full potential of our state to produce world-class wines.

COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

•Picked overnight

- Destemmed to closed-top fermenters
- Cold-soaked for 5 days two weeks of extended maceration
- Each lot is aged separately in 40% new French and American oak for 12 months
- Final blend pulled together prior to bottling

TASTING NOTES

Rich notes of blackberry pie, cassis, and clove, with toasted oak, subtle green peppercorn and touches of butterscotch on the finish.

ALCOHOL: 14.1% | BRIX: 23.9° | PH: 3.81 | TOTAL ACIDITY: 5.8 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 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
- I 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