

# Angeline

VINEYARDS

## CHARDONNAY CALIFORNIA 2021



### 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.

### 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% Chardonnay

### WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for 2-3 days
- 30% new French and American oak barrels
- Aged sur lie for 6 months

### TASTING NOTES

Lean with fresh notes of Granny Smith apples, lemon curd, subtle kumquat and hints of jasmine and vanilla, with bright acidity throughout.

### PAIRING SUGGESTION

Fresh and spicy. Pairs effortlessly with fresh fish tacos and mango salsa.

ALCOHOL: 13.5% | BRIX: 23.1° | PH: 3.36 | TOTAL ACIDITY: 5.8 g/L