

CALIFORNIA ON TAP

# Angeline

VINEYARDS

OVER  
1,128,000  
BOTTLES  
SAVED



## 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.

### 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.

JAMES SUCKLING

90  
PTS

NOVEMBER 2022

ALCOHOL: 13.5% | BRX: 23.1° | PH: 3.36 | 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% 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