



Angeline
VINEYARDS

CABERNET SAUVIGNON 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% Cabernet Sauvignon

WINEMAKING

- Picked overnight
- Destemmed to closed-top fermenters
- Cold-soaked for two weeks of extended maceration
- Each lot is aged separately in 35% new French and American oak for 12 months
- Final blend pulled together prior to bottling

TASTING NOTES

Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish.

PAIRING SUGGESTION

Striking and rich. Pairs well with flank steak and caramelized onions.

ABV: 13.9% | BRX: 24.2° | pH: 3.79 | T/A: 4.9 g/L