



Angeline
VINEYARDS

SAUVIGNON BLANC
CALIFORNIA
2022

VINEYARDS

Rooted in cool-climate vineyards influenced by marine layers, this Sauvignon Blanc pays due homage to its complex terroir. By integrating the diverse characteristics from each of these regions and their vineyards, we are proud to present an effortlessly approachable, refreshing wine that we feel represents the full potential of our great state.

VINTAGE

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much-needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

COMPOSITION

100% Sauvignon Blanc

WINEMAKING

- Whole-cluster pressed
- Native yeast fermentation
- Vineyard lots fermented separately
- Aged in stainless steel

TASTING NOTES

Crafted from cool-climate vineyards throughout California, our Sauvignon Blanc is full of green apple, kaffir lime and gooseberry, and hints of citrus blossom. Subtle golden kiwi and grapefruit pith linger with herbaceous notes and vibrant acidity throughout.

PAIRING SUGGESTION

Bright and refreshing. Pairs well with tacos and salsa verde.

ABV: 12.5% | BRIX: 22.6 ° | pH: 3.21 | T/A: 6.5 g/L