



Angeline

VINEYARDS

Inspired by creating varietally true Pinot Noir, we source from cool-coastal regions throughout California to craft a wine that is clean, effortless, and accessible.

100% PINOT NOIR

LONG TERM SOURCING

COOL-CLIMATE VINEYARDS

HARVESTED AT LOW BRIX

MINIMAL TIME ON SKINS

LOW INTERVENTION

100% FREE RUN

INDIGENOUS YEAST FERMENTATION

HIGH TONED TO HIGHLIGHT
THE EXPRESSIVE VARIETAL



ROSÉ OF PINOT NOIR PROGRAM

We make 100% Pinot Noir.

The beauty of making an expressive Rosé lies in the easy approach. We let the Pinot Noir speak for itself, intervening as little as possible, which means minimal intervention, minimal manipulation from start to finish. We want the terroir to shine through each bottle, reflecting the true nature of Pinot Noir.

THE DELTA

Flowing into the Pacific Ocean, through San Pablo Bay, the Delta is a deep inlet channel of rivers, islands, and estuaries. Formed by the raising of sea level following glaciation over 10,000 years ago, this geological phenomenon led to the accumulation of Sacramento and San Joaquin River. The islands and sloughs are comprised of clay loam and alluvial fans that experience 40° shifts in temperature during the growing season.

RYER ISLAND

Nestled amongst these inlet channels is Ryer Island, sitting at the confluence of the San Joaquin and Sacramento rivers. Just under 12,000 acres, this island is home to several crops, including the vineyards we source for our California Rosé. Harvesting the fruit is a test of endurance and timing, as it must be ferried across the channel. The harvester drivers abandon the fruit on the ferry, so as not to exceed weight. Upon its arrival, it travels west to our home in the Russian River Valley.

WINEMAKING

The most profound contributing factor to the outstanding quality of our California Rosé and the integrity to its varietal is the diversity of its sourcing. Impeccable fruit is key, but we also take great care in every step of the wine making process. The fruit is picked at low brix, and the juice is free run. We gently press to stainless steel tanks where it is chilled and settled for 2-3 days. We ferment using only indigenous yeast, and the wine is bottled upon completion.

THE WINE

Always deliciously fruity, each vintage is vibrant and bright, and loaded with racy acidity. Juicy citrus, fresh red fruit, and a little weight on the palate, it complements sunny days and ski days, white tablecloths, and picnic blankets.

DIRECTOR OF WINEMAKING:

Leslie Renaud

WINEMAKER:

Raemy Paterson

