



Angeline

VINEYARDS

CABERNET SAUVIGNON CALIFORNIA

2022

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

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 tannin.

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 45% new French and American oak for 12 months
- Final blend pulled together prior to bottling

TASTING NOTES

Rich notes of mulberry jam, tart cherry, dried currants and vanilla, with subtle clove and hints of elderflower and dried violets on the finish.

PAIRING SUGGESTION

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

ABV: 14.1% | BRIX: 23.6° | pH: 3.72 | T/A: 5.4 g/L