

CALIFORNIA ON TAP



Angeline

VINEYARDS

PINOT NOIR

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. Each individual lot promotes the intense berry flavors and rich colors that keep our cornerstone Pinot true to its varietal.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Destemmed, but not crushed in order to prevent release of tannins from skins and seeds
- Fermented in stainless steel tanks
- 30% new French oak barrels

TASTING NOTES

Vivid notes of mulberry, fresh raspberry, and nutmeg, with mushroom, subtle rose petal, sweet orange, and bramble on the finish.

ABV: 13.8% | BRIX: 23° | pH: 3.57 | T/A: 5.6 g/L

Angeline Vineyards is committed to wine on tap as an alternative to traditional by-the-glass programs.

Wines on Tap



SUSTAINABLE

- No packaging waste
- 100% recyclable kegs

SPECIFICATIONS

- 1 KEG = 26 BOTTLES ~132 x 5oz pours
- Stainless: 19.5L / 5.16 gallons / 58 lbs full
- Tap handles available

EFFICIENT

- Aroma and flavor preserved by inert gas
- Consistent pours from first to last glass
- Fresh 3 months tapped, 12 months untapped
- No oxidation or spoiled wine
- No corks to pull, no bottles to stock
- Improved serving efficiency

HONORED FOR SAVING OVER 1.44 MILLION BOTTLES [2016 - 2023]

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