



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 of 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.

COMPOSITION

100% Sauvignon Blanc

WINEMAKING

- Hand-picked
- Whole-cluster pressed
- Native yeast fermentation
- •Vineyard lots fermented separately

TASTING NOTES

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

ABV: 13.6% | BRIX: 22.6° | pH: 3.21 | T/A: 6.5 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

- I KEG = 26 BOTTLES -132 x 50z 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

<u> HONORED FOR SA</u>VING OVER 1.44 MILLION BOTTLES [2016 - 2023]