

CALIFORNIA ON TAP



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.

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.

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

HONORED FOR SAVING OVER 1.44 MILLION BOTTLES [2013 - 2023]

FAMILY OWNED SINCE 1990 • ANGELINEWINERY.COM