

RESERVE ON TAP



Angeline  
VINEYARDS

PINOT NOIR  
MENDOCINO COUNTY  
2022

VINEYARDS

Our Reserve Pinot Noir is the embodiment of our favorite characteristics from one of our favorite Pinot Noir growing regions in the state. Floral and spicy aromatics, earthy undertones and bright red fruit with integrated, plush tannins come together to make this beautifully balanced Pinot Noir.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Cold soaked and saigned to concentrate flavor and aromatics
- Average of 8-12 days fermenting at moderate temperatures
- 9 months, 30% new French oak barrels

TASTING NOTES

Crafted from hillside Mendocino County vineyards, our Pinot Noir offers notes of kirsch and fresh Bing cherry, with mulberry and touches of nutmeg. Weighted with herbaceous notes, bramble, and toffee, with hints of dried wildflowers, which carry over silky tannins and wet stone.

ABV: 13.9% | BRIX: 23.7° | pH: 3.63 | T/A: 5.3 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 [2016 - 2023]

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