



Angeline
VINEYARDS

SAUVIGNON BLANC
CALIFORNIA
2023

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 from 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.

VINTAGE

A winter abundant in rain and cool temperatures led to late budbreak and a temperate spring. Moderate temperatures throughout the summer, with few heat spikes allowed for even ripening with higher-than-average yields. This long growing season resulted in ideal phenolic ripeness, with the fruit retaining its natural acidity, while developing incredible concentration.

COMPOSITION

100% Sauvignon Blanc

WINEMAKING

- Whole-cluster pressed
- Native yeast fermentation
- Vineyard lots fermented separately
- Aged in stainless steel

TASTING NOTES

Crafted from cool-climate vineyards throughout California, our Sauvignon Blanc is full of lemon and lime with hints of fresh kiwi fruit, melon and sweetgrass. Touches of pomelo and sweet basil linger with herbaceous notes and vibrant acidity throughout.

PAIRING SUGGESTION

Bright and refreshing. Pairs well with tacos and salsa verde.

ABV: 13.4% | BRIX: 22.5° | pH: 3.18 | T/A: 6.6 g/L