

CALIFORNIA ON TAP



Angeline
VINEYARDS

ROSÉ OF PINOT NOIR CALIFORNIA

2023

VINEYARDS

The most profound contributing factor to the outstanding quality of our California Rosé and the integrity to its varietal, is the diversity of its sourcing. We have found great quality in fruit throughout Northern California, including a small island set in the heart of the Delta. Ryer Island, only accessible by Ferry, sees extreme diurnal shifts in temperature throughout the season. The combination of the lots, which are picked and pressed early in the season, provide bright acidity and vibrant fruit, producing a seamless, mouth-watering Rosé.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Native yeast fermentation
- Whole cluster, gently pressed to stainless steel tanks where it is chilled and settled for 24 hours

TASTING NOTES

Notes of watermelon, fresh squeezed lemon, and dried strawberries, with hints of Satsuma and rose petal on the finish.

ABV: 12.5% | BRIX: 21° | pH: 3.22 | T/A: 6.1 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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