

Angeline

VINEYARDS

CHARDONNAY CALIFORNIA

2023



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.

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% Chardonnay

WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for 2-3 days
- 25% new French and American oak barrels
- Aged sur lie for 6 months

TASTING NOTES

Round and fresh with notes of ripe pineapple, kumquat, lemon zest, and touches of Golden Delicious apple, with bright acidity throughout and almond on the finish.

PAIRING SUGGESTION

Fresh and zesty. Pairs effortlessly with seafood, fresh pasta and salty potato chips.

ABV: 13.8% | BRIX: 23.2° | pH: 3.4 | T/A: 5.9 g/L