

CALIFORNIA ON TAP



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.

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.

ABV: 13.8% | BRX: 23.2° | pH: 3.4 | T/A: 5.9 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 1.54 MILLION BOTTLES [2016 - 2023]

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