



2023 CABERNET SAUVIGNON California

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% Cabernet Sauvignon

Winemaking

- Picked overnight
- Destemmed to closed-top fermenters
- Cold-soaked for two weeks of extended maceration
- Each lot is aged separately in 30% new French and American oak for 12 months
- Final blend assembled before keging

Tasting Notes

Rich notes of boysenberry jam, juicy mulberries, dried currants and vanilla, with subtle notes of clove, elderflower and violets on the finish.

Pairing Suggestion

Striking and rich. Pairs well with flank steak and caramelized onions.

BRIX AT HARVEST 24.3° | pH 3.66 | TOTAL ACIDITY 5.7 G/L | ALC 14.1%

WINES ON TAP

Angeline Vineyards is committed to wine on tap as an alternative to traditional by-the-glass programs.

SUSTAINABLE

- No packaging waste
- 100% recyclable kegs



EFFICIENT

- Aroma and flavor preserved by inert gas
- Consistent pours from first to last glass
- Fresh three months tapped, 12 months untapped
- No oxidation or spoiled wine
- No corks to pull, no bottles to stock
- Improved serving efficiency

SPECIFICATIONS

- Available in stainless
- 1 KEG = 26 BOTTLES ~ 132 x 5oz pours
- Stainless: 19.5L / 5.16 gallons / 58 lbs full
- Dimensions: 24" x 9.5"

AngelineWinery.com | 707.266.1017