



2024 CHARDONNAY 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

The growing season began with significant winter rainfall, replenishing soil moisture and supporting healthy vine development. A cool spring led to a slightly delayed bud break and flowering, but warm summer temperatures helped accelerate ripening. Harvest arrived earlier than expected in many regions, with an October heatwave further reducing yields but enhancing fruit concentration.

Composition

100% Chardonnay

Winemaking

- Whole-cluster pressed
- Barrel and tank-fermented for texture and brightness
- Kept on original lees with frequent stirring
- Native malolactic fermentation, arrested at different stages for balance
- Aged 8 months in 33% new French and American oak

Tasting Notes

Fresh lemon zest, baked apple, honeysuckle, and sweet spices open up to layers of lemon verbena, nectarine, and marshmallow. A creamy mid-palate and long, textural finish round out this refined and expressive Chardonnay.

Pairing Suggestion

Ideal with buttery scallops, lemon risotto, or a soft triple-cream brie with toasted hazelnuts.

BRIX AT HARVEST 22.8° | pH 3.35 | TOTAL ACIDITY 6.2 G/L | ALC 13.5%

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

COURTNEY M. BENHAM FAMILY OF WINES