

Angeline

VINEYARDS

CHARDONNAY CALIFORNIA

2022



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

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much-needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

COMPOSITION

100% Chardonnay

WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for 2-3 days
- 30% new French and American oak barrels
- Aged sur lie for 6 months

TASTING NOTES

Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot, and hints of Canary melon and vanilla, with bright acidity throughout.

PAIRING SUGGESTION

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

ALCOHOL: 13.8% | BRIX: 23.4° | PH: 3.44 | TOTAL ACIDITY: 5.5 G/L