

Angeline

VINEYARDS

2016 CALIFORNIA CHARDONNAY

VINEYARDS

Although most of the grape-growing areas of California have the potential to produce a decent Chardonnay, only certain regions have the ability to truly showcase how complex of a varietal it can be. We carefully select vineyards from areas such as Santa Barbara County, the Russian River Valley, and the western reaches of Mendocino County in order to promote the full potential of our Chardonnay's aroma and palate. These coastal regions similarly tend toward uniform daytime temperatures and cool, foggy nights throughout the growing season to help concentrate the flavor as the sugar and acids develop.

VINTAGE NOTES

Much to the delight of both grape growers and winemakers, the 2016 vintage carried through from beginning to end, with ideal conditions and ideal results. Long-awaited rainfall during the winter and early spring replenished desperate reservoirs and ground water, easing the concerns generated by several years' worth of drought conditions. The summer was kind, with only a few heat spikes, which then carried over into a true Indian Summer; keeping daytime temperatures above normal, and the mornings foggy and cool throughout the peak month of September, permitting us to take our time in evaluating and calling picks at their optimal maturity. Nature patiently waited for us to bring in our final lots before returning with the rain that has traditionally been the signal for the end of the harvest season.

WINEMAKING

As with all of our Angeline wines, the goal with our California Chardonnay is to over-deliver. Each individual vineyard is hand-picked, and pressed to stainless steel tanks where it is chilled and settled for two to three days. It is then inoculated with carefully chosen yeast, specifically picked to amplify each region's distinct terroir. The juice is racked to 30% new French and American oak barrels to fully complete both primary and secondary fermentation, where it will age sur lie for 6 months.

TASTING

We are thrilled with the outstanding quality this harvest has been boasting in our Chardonnays. This elegant wine boasts aromas of mouthwatering golden apples, tropical banana and coconut, and subtle, earthy dried hay, with hints of aromatic jasmine blossoms. The body is clean and creamy with a touch of vanilla on the finish.

Appellation: California
Alcohol: 13.5%
Brix: 23.3 °
pH: 3.51
Total Acidity: 5.9 g/L
January 2017 Release

SRP- \$10.99