

# Angeline

VINEYARDS



*Appellation: California*  
*Alcohol: 13.5%*  
*Brix: 23.8°*  
*pH: 3.55*  
*Total Acidity: 5.3 g/L*

## 2015 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

The culmination of factors from another drought year in California surprised us with another wonderful vintage. An unseasonably dry and warm winter, which led to an early spring, forced the vines into bud break during peak frost season. However, the spring weather stayed mild during fruit set and led into a relatively warm summer which hastened ripening to unprecedented early harvest dates. Although the crop, overall, was lighter (and much, much earlier), than we've seen in several years, the outstanding quality of the fruit and resulting wines cannot be understated.

## 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

Mouthwatering aromas of baked pears, buttered toast and creamy vanilla kept in balance by fresh Meyer lemon and floral citrus blossom. The rich, textured mid-palate is led by a fruit-forward beginning, and a bright finish.

**CSPC: #780359**

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