

Angela Vineyards Chardonnay

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Chardonnay

WINEMAKING: We crush and press the Chardonnay clusters and quickly transfer the must to French oak barrels of varying sizes where it is left to ferment by indigenous yeasts. Malolactic fermentation happens sometime the following Winter or Spring. After spending twelve months in barrels followed by another six in tank, this wine was bottled in March 2021, lightly fined and unfiltered.

ALCOHOL BY VOLUME: 13.2%

AGING: 12 months in barrels, 6 months in tanks

ANNUAL PRODUCTION: 576 cases

THE STORY

Angela Vineyards focuses on producing provocative, world-class Pinot Noir and Chardonnay that will endure.

A shared passion to create wine as it was meant to be celebrated, as an essential part of life.

PHILOSOPHY: The goal at Angela is to return to the craft of wine through thoughtful and intentional choices in the process. Grapes are sourced from carefully selected sites, each managed in an ecologically minded way that is most beneficial for the vineyard and its surroundings.

BIOGRAPHY: Angela Estate was founded in the Yamhill-Carlton AVA in 2006 by Antony Beck. Building on a family legacy of winegrowing that started at Graham Beck Winery in South Africa.

THE ADJECTIVES

OVERALL: Structured, fresh, expressive, and long

AROMAS / FLAVORS: Full of citrus flavors, with flint and mineral and delicate white floral fresh aromas

MOUTHFEEL: Fresh, minerally tactile, with lees richness

THE SELLING POINTS

Small production, acclaimed sourcing Seven Springs Vineyard

SUSTAINABILITY: Biodynamic In Practice, Green Practicing, Natural Fermentation

PAIRINGS: Almond Trout, Dungeness crab, Hard cows milk cheese

