

Angela Vineyards Chardonnay

THE FACTS

REGION: Oregon

APPELLATION: Willamette Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Gently crush and press the clusters and transfer to barrels, indigenous yeast fermentation, 12mths, gentle pump overs.

AGING: 12 months 228 lt. French Oak Barrel 30% New

PRODUCTION: 353 cases

THE STORY

Owner Antony Beck, winemaker Alban Debeaulieu, and viticulturist Heath Payne focus on producing provocative, world-class Pinot Noir and Chardonnay that will endure.

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, expressive of place, harmonious and long

AWARDS: 94pts Wine Enthusiast

SUSTAINABILITY: Biodynamic In Practice, Natural Fermentation, Organic In Practice

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

