



Calories per Serving ————— 85

Total Acidity ————— 6.9 G/L

pH ————— 3.43

ALC ————— 9.0%

2025 LIGHT CHARDONNAY

Napa Valley

Style

Fresh, vibrant, and unmistakably Napa. Crafted in a lighter style without sacrificing flavor, this Chardonnay is crisp, refreshing, and layered with the texture and complexity you'd expect from a full-strength wine.

Vineyards

Crafted from a single vineyard in Napa Valley's Oak Knoll District, where warm afternoons and cool bay breezes create ideal conditions for Chardonnay with expressive aromatics, bright natural acidity, and remarkable balance.

Composition

100% Chardonnay

Winemaking

- Crafted as a traditional Napa Valley Chardonnay
- Fully fermented to develop natural varietal character and complexity
- After fermentation, a portion of the wine goes through a gentle de-alcoholization process
- The de-alcoholized wine is blended back with the base blend to achieve a final 9% ABV target
- Preserves the wine's natural aromatics, texture, and balance
- Aged in 25% new French and American oak

Tasting Notes

Fresh honeydew melon and juicy tangerine are layered with hints of graham cracker, almond cookie, and orange candy. A bright thread of acidity balances the wine's creamy texture, leading to a long, refreshing finish with subtle spice and elegance.

Pairing Suggestions

- Grilled shrimp tacos with mango salsa
- Lemon herb chicken with roasted veggies
- Goat cheese and honey crostini
- Fresh summer salads with citrus vinaigrette
- Sunset concerts with picnic blankets
- Poolside afternoons with friends
- Weekend brunch that turns into lunch

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