

# ANGELS INK

2023 CHARDONNAY · CENTRAL COAST

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*Angels Ink celebrates the dreamers, the seekers and the boundary breakers. Our mission is to honor and inspire those creative thinkers who challenge convention and move the world forward. Our wines are the catalyst for creativity – the spark that lifts the painters brush, sets the poets pen to paper, brings the musician to their instrument to play those first tremulous notes in a song. When inspiration takes wing.*

## WINEMAKING

The wine was fermented cold in stainless steel tanks to retain the natural fruitiness of the grapes. The wine was aged for 6 months on lees to build creaminess with subtle oak aging.

## PROFILE

The debut bottling of the Angels Ink Chardonnay is loaded with aromas of freshly picked Honey crisp apples, crushed pineapple, orange zest and a subtle touch of vanilla oak spice. The palate is rich and supple with a tasteful dose of crisp acid that keeps the wine bright and fresh from start to finish.

## SUGGESTED PAIRINGS

This classic Central Coast Chardonnay will be the perfect pairing for casual meals such as fish tacos, pesto chicken or Garlic pasta with capers, but will also show perfect balance with baked Halibut or a grilled lobster tail. Spreadable herb cheese, hard salami and fresh vegetables with hummus dip will also serve for a good social pairing.

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**APPELLATION:** Central Coast

**ALCOHOL:** 13.5%

**pH:** 3.45

**TA:** 0.61g/100mL