

Nestled amongst lush vineyards on the picturesque Beamville Bench, the unique terroir of Angels Gate Winery allows us to hand craft premium quality wines.



**Angels Gate Winery**  
**2004 Cabernet Sauvignon**  
**VQA Niagara Peninsula**

**TECHNICAL INFORMATION**

Alcohol: 12.8%  
Sweetness: 0  
Variety: 100% Cabernet Sauvignon  
Brix @ Harvest: 21.3°  
Harvest Dates: October 25<sup>th</sup>  
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.  
Vineyards: Emerald Shore Vineyard, Angels Gate Vineyard  
Residual Sugar: 3g/l  
PH: 3.65  
Acidity: 6.5g/l  
Production: 750 cases

**NOTES**

A rich nose of mulled spices, cedar and dark berries heralds this wine's warm and inviting palate. A medium bodied wine with plush fruit on the palate, the tannins are naturally soft in this 2004 vintage. Finishing with hints of oak and dark chocolate, this Cabernet Sauvignon is a superb wine to enjoy with dining.

Serving Temp.: 15°C

Food Suggestions: Red meats, flavorful & hearty pastas, lamb, strong-flavored cheese & dark chocolate.

Cellaring Notes: Drink now or cellar for an additional 2 years for rounder mouthfeel.



**FOR FURTHER INFORMATION:**

Angels Gate Winery

PHONE: 905-563-3942 FAX: 905-563-4127 EMAIL: [mail@angelsgatewinery.com](mailto:mail@angelsgatewinery.com)

[www.angelsgatewinery.com](http://www.angelsgatewinery.com)