

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 Merlot
VQA Niagara Peninsula

WINEMAKING

Hand harvested from our estate vineyards in Jordan and Beamsville, the wine then spent 7 months in 2 year old French barrels.

TECHNICAL INFORMATION

Alcohol: 13.0%
Sweetness: 0
Variety: 100% Merlot
Brix @ Harvest: 22.4°
Harvest Dates: October 19th
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards:
Residual Sugar: 2.5g/l
PH: 3.60
Acidity: 6.0g/l
Production: 300 cases

NOTES

With a whisper of leather and molasses, the nose on this wine is dominated by black cherries and dark chocolate. The palate is smooth with supple mouthfeel and conveys the dark fruit and rich tones of the nose beautifully. A lingering, warm finish brings this wine to a close with subtlety.

Serving Temp.: @ 15°C

Food Suggestions: Strong cheese, beef & lamb, smoked & grilled dishes, chocolate.

Cellaring Notes: Drinking now but cellar for smooth tannins and soft acidity 5-6 years.



FOR FURTHER INFORMATION:

Angels Gate Winery
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