

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**  
**2005 Old Vines Chardonnay**  
**VQA – Niagara Peninsula - Beamsville Bench**

**WINEMAKING**

Our Old Vines Chardonnay is produced from grapes that are estate grown and hand harvested from 35 year old vines. Upon arriving at the winery, the grapes are hand sorted and whole berry pressed to extract only the finest juice. The juice then goes on to ferment in new and seasoned French oak barrels and is left on its lees for 12 months to add complexity.

**TECHNICAL INFORMATION**

Alcohol: 13.5%  
Sweetness: 0  
Variety: 100% Chardonnay  
Brix @ Harvest: 21.9°  
Harvest Dates: October 10<sup>th</sup>, 2005  
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.  
Vineyards: Mountainview Vineyard  
Residual Sugar: 2.5 g/l  
PH: 3.30  
Acidity: 6.5 g/l  
Production: 300 cases

**NOTES**

Immerse yourself in the rich aromas of cream, caramel, baked apple and poached pears that display so elegantly on the nose of this Chardonnay. The smooth texture of the palate and the concentrated flavors are warm and heady with notes of ripe pineapple and a hint of baking spices. Finishing with length and roundness, this supple wine is a treasure to sip or sup with.

Serving Temp.: 9-10°C

Food Suggestions: Herbed dishes or mustard sauces. Creamy, buttery, or melted cheese dishes. Shellfish, mushrooms, avocado or squash.

Cellaring Notes: Drink now or cellar for 3-5 years for additional elegance and richness.



**FOR FURTHER INFORMATION:**

Angels Gate Winery

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