

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



Angels Gate Winery Cabernet Franc 2006 VQA

WINEMAKING

A combination of fruit from three of our Niagara vineyards were harvested and combined to make this smooth wine. Hand harvesting and double sorting each bunch ensured that only the best fruit was selected and pressed off to produce our Cabernet Franc.

TECHNICAL INFORMATION

Alcohol: 13.0%
Sweetness: 0
Variety: 100% Cabernet Franc
Brix @ Harvest: 21.9°
Harvest Dates: October 30th, October 31st, November 1st
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards: Marcus, Crispino, St. John
Residual Sugar: 3.5 g/l
Total Acidity: 6.7
PH: 3.6
Oak Treatment: 12 months French Oak
Production: cases
LCBO No.: 64832

TASTING NOTES

Ripe red fruit greets your nose with this ruby red Cabernet Franc and tantalizes with just a hint of red licorice, herbs and spices. Blackberry and black currant are fresh on the palate with inviting acidity and medium weight. Perfect oak integration and low tannins allow you to savour this smooth wine through to the warm and lingering finish.

Serving Temp.: 18°

Food Suggestions: Pork, game birds, lamb, mushrooms, eggplant, hearty pasta, Middle Eastern fare and Greek cuisine.

Cheese Pairings: Parmigiano Reggiano, Romano, Asiago, Gruyere, Manchego, Old Gouda, Old Cheddar, Chevre Noir

Cellaring Notes: Drink now for fresh fruit notes. Cellar for maximum 2 years.

FOR FURTHER INFORMATION:

Angels Gate Winery

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