

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 2006 Chardonnay VQA Niagara Peninsula

WINEMAKING

The growing season for these grapes was very hot and dry producing high intensity in the fruit. In addition, hand harvesting, cluster sorting, whole berry pressing and long, cool fermentation in stainless steel tanks helped produce a rich and elegant example of unoaked Chardonnay.

TECHNICAL INFORMATION

Alcohol:	13.5%
Sweetness:	0
Variety:	98% Chardonnay, 2% Riesling
Brix @ Harvest:	20.8°
Harvest Dates:	September 27 th – October 18 th
Harvest Style:	Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards:	Estate, St. John, Emerald Shore, Crispino, Kramer
Residual Sugar:	2.5g/l
PH:	3.29
Acidity:	8.7g/l
Production:	1800 cases

NOTES

Bright and fresh, this Chardonnay is produced using stainless steel tanks to preserve the delicious aromatics that are delivered to your nose. Experience ripe pears and apples combined with vanilla flower and brioche. The palate is round and smooth with fruit notes and just a hint of acidity to provide balance. Finishing with lingering warmth, this wine is the perfect pair for food but also delights served chilled on its own.

Serving Temp.: 14°C

Food Suggestions: Cheese, apps, seafood, shellfish, pork, poultry and creamy soups or sauces.

Cellaring Notes: Drink now.



FOR FURTHER INFORMATION:

Angels Gate Winery

PHONE: 905-563-3952 FAX: 905-563-4127 EMAIL: mail@angelsgatewinery.com
www.angelsgatewinery.com