

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 Merlot VQA Niagara Peninsula

### WINEMAKING

After fermentation, this wine was aged for seven months in small French oak barrels. All the rich fruit was preserved while the tannins were softened considerably.

### TECHNICAL INFORMATION

Alcohol: 13.5%  
Sweetness: 0  
Variety: 100% Merlot  
Brix @ Harvest: 22.55°  
Harvest Dates: October 13<sup>th</sup>, October 19<sup>th</sup>, October 30<sup>th</sup>  
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.  
Vineyards: St. John, Marcus, Crispino  
Residual Sugar: 5.7g/l  
PH: 3.59  
Acidity: 7.1g/l  
Production: 850 cases  
LCBO # 107722 - \$15.75

### NOTES

There is no shortage of ripe fruit aromatics on the nose of this soft and approachable Merlot. The palate is just as pleasing with plush plum notes, a whiff of spice and the characteristic hint of violet. Good body, lower tannin and a warm finish all make this Merlot a melt in your mouth sensation.

Serving Temp.: @ 17°C

Food Suggestions: Game, beef, pork, bean and mushroom dishes, rich pasta and savoury dishes.

Cheese Pairing: Gorgonzola, Cheddar, Fontina, Gouda.

Cellaring Notes: Drinking well now. Cellar for an additional two years.



### FOR FURTHER INFORMATION:

Angels Gate Winery

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