

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
2006 Old Vines Chardonnay
VQA Niagara Peninsula

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: 20.0°
Harvest Dates: October 19th
Residual Sugar: 2 g/L
PH: 3.35
Acidity: 6.5 g/L
Production: 310 cases

NOTES

These 40 year old Chardonnay vines grown on the Beamsville bench, continually provide all three major qualities; rich fruit characteristics, mid palate and a warm lingering finish. Barrel fermenting and barrel aging, on the lees, has allowed this wine to maintain its floral and fruit forward nose, giving it a hint of caramel. Barrels from four different cooperage houses have given this medium bodied wine a rich toasted oak and buttery finish

Serving Temp.: 9-10°C

Food Suggestions: Seafood Risotto, Chicken with lemon/citrus sauce, Brie cheese

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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