

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
2007 Angels White
VQA Niagara Peninsula

WINEMAKING

Angels III is crafted through the blending of three grape varieties, Sauvignon Blanc, Semillon, and Chardonnay. The wine is then matured in French oak barrels for one year.

TECHNICAL INFORMATION

Alcohol: 13.0%
Sweetness: 0
Variety: 60% Sauvignon Blanc, 30% Semillon, 10% Chardonnay
Brix @ Harvest: 21.6°
Harvest Dates: September 20th(S.B. & S) October 8th (Chardonnay)
Residual Sugar: 2 g/L
PH: 2.84
Acidity: 6.7 g/L
Production: 200 cases

NOTES

The 2007 Angels III white is a new edition to our library of wines and created only from the best fruit and the best barrels. The nose of this wine is filled with green apple, ripe pineapple, and a hint of butterscotch. It's well balance and smooth on the palate with a clean dry finish that lingers in the mouth.

Serving Temp.: 14°C

Food Suggestions: Chicken, pork, Quiche, or Lobster

Cellaring Notes: 2-4 years



FOR FURTHER INFORMATION:

Angels Gate Winery

PHONE: 905-563-3942 FAX: 905-563-4127 EMAIL: mail@angelsgatewinery.com
www.angelsgatewinery.com