

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 Pinot Noir**  
**VQA Niagara Peninsula**

**WINEMAKING**

This Pinot Noir is produced from low yielding vines to enhance the pinot noir characteristics. The grapes were hand picked and fermented in open top fermenters then the wine was matured in French oak for 10 months

**TECHNICAL INFORMATION**

Alcohol: 13.0%  
Sweetness: 0  
Variety: 96.6% Pinot Noir, 3.4% Gamay Noir  
Brix @ Harvest: 21.0°  
Harvest Dates: September 25<sup>th</sup> & October 3<sup>rd</sup>  
Residual Sugar: 4.0 g/L  
PH: 3.51  
Acidity: 5.9 g/L  
Production: 661 cases

**NOTES**

The 2007 vintage has been hailed the best vintage that Ontario has seen in 10 years. This Pinot Noir exhibits rich berries on the nose with warm hints of vanilla and smoke undertones. The palate is just bursting with sweet cherry with a smooth velvety finish. Enjoy this Pinot on a Friday night to ring in a care free, relaxing weekend.

Serving Temp.: 16°C

Food Suggestions: Pork Tenderloin, Roasted Lamb, Pheasant, and Tuna

Cellaring Notes: Drink Now or cellar for 2-5 years



**FOR FURTHER INFORMATION:**

Angels Gate Winery

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