

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 Mountainview Chardonnay
VQA Niagara Peninsula

WINEMAKING

Our first vintage producing our Mountainview Chardonnay and we couldn't ask for a better growing season. Juices were settled and racked before fermenting in stainless steel tanks. It was then transferred and matured on its lees in French oak for 8 months.

TECHNICAL INFORMATION

Alcohol:	13.5%
Sweetness:	0
Variety:	100% Chardonnay
Brix @ Harvest:	21.1°
Harvest Dates:	October 8 th 2007
Harvest Style:	Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Residual Sugar:	2.3g/l
PH:	3.18
Acidity:	6.4
Production:	400 cases

NOTES

A great new addition to our library of wines, this chardonnay boasts tropical fruit, banana, and vanilla on the nose. Rounded palate reveals flavours of white grapefruit, butter, and toasted oat. Let this Chardonnay warm you on a cool fall day.

Serving Temp.: 14°C

Food Suggestions: Chicken, pork, Quiche, or Lobster

Cellaring Notes: Drink now or cellar for 2-4 years



FOR FURTHER INFORMATION:

Angels Gate Winery

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