

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 2008 Archangel Chardonnay VQA Beamsville Bench

### WINEMAKING/ VITICULTURE

Angels Gate has designated its range of sparkling wines Archangels as these are the first grapes to be harvested each vintage. Each wine undergoes secondary fermentation in this bottle and spends a minimum of 12 months on lees before disgorgement. Our Blanc de Blanc is made from Chardonnay grapes.

### TECHNICAL INFORMATION

Alcohol: 11.5%  
Sweetness: 0  
Variety: 100% Chardonnay  
Brix @ Harvest: 17.7°  
Harvest Date:  
Residual Sugar: 9.6 g/L  
Production: 550 cases

### NOTES:

**NOSE:** Fresh green apple and toasty bread explode on the nose of this sparkling wine.

### PALATE:

With lots of bubbles for your enjoyment, enjoy hints of green apple and peaches with a subtle note of bread dough. Fruit forward and elegant, this traditional brut doesn't need an occasion.

### FOOD PAIRING SUGGESTIONS:

**Appetizer:** Peach Crepe, Lobster and Vegetable pot pie,

**Entrée:** pan-seared halibut or pickerel, scalloped potatoes with porcini and bacon,

**Cheese:** Woolwich County Goat Cheese, Ricotta

