

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 Sauvignon Blanc 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. The grapes were hand picked and skin contacted for one hour before pressing. Only the softest of press fractions were used to preserve the delicate structure. Each wine undergoes secondary fermentation in this bottle and spends a minimum of 12 months on lees before disgorgement. This sparkling is made in the sweeter aperitif style.

TECHNICAL INFORMATION

Alcohol:	11.5%
Sweetness:	0
Variety:	100% Sauvignon Blanc
Brix @ Harvest:	15.8°
Harvest Date:	
Residual Sugar:	16.4 g/L
Production:	262 cases

NOTES:

NOSE:

Ripe apples and grapefruit with an undertone of lemon-lime.

PALATE:

With lots of bubbles for your enjoyment and zesty citrus notes with crisp acidity. Fruit forward and elegant, this well balanced sec doesn't need an occasion to be enjoyed.

FOOD PAIRING SUGGESTIONS:

Appetizer: Goat Cheese stuffed tomatoes, zucchini fritters,

Entrée: Gnocchi with rapini, pancetta and tomatoes, Bacon wrapped pork loin

Cheese: Goat Cheese, Havarti, Creamy cheeses

