

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
2008 Gamay Noir
VQA Niagara Peninsula

Niagara produces medium bodied Gamay Noir with great colour and depth. This wine is matured in oak for 10 months giving it a soft finish and toasty complexity.

TECHNICAL INFORMATION

Alcohol: 12.5%
Sweetness: 0
Variety: 100% Gamay Noir
Brix @ Harvest: 19.30°
Residual Sugar: 4.0 g/L
PH: 3.45
Acidity: 6.8 g/L
Production: 1500 cases

NOTES

This crowd pleaser shows great depth and colour with sour cherry and a hint of mulling spice on the nose. On the palate, it reveals juicy notes of cranberries and white pepper with soft tannins that balance out the mouth watering acidity. This Gamay Noir is a versatile food wine enjoyed with many barbeque foods or on its own with friends and laughter.

Serving Temp.: 16°C

Food Suggestions: Poultry, pork, game meats, or pasta

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



FOR FURTHER INFORMATION:

Angels Gate Winery

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