

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 2010 Pinot Gris VQA Niagara Peninsula

### WINEMAKING

The wine was fermented in stainless steel, and then transferred to a combination of new and old French oak barrels for 6 months to soften the acidity and increase its complexity.

### TECHNICAL INFORMATION

Alcohol: 13.5%  
Sweetness: 0  
Variety: 100%  
Brix @ Harvest: 22.7°  
Harvest Style: Hand Harvested  
Residual Sugar: 3g/L

Production: 125 cases  
LCBO. : N  
Retail Price: \$19.95

### NOTES

The wine has an appearance of a soft, golden hue with medium depth. Aromas of peach, honey, green tea leaf and rose petal are up front, with hints of vanilla, butter and spice. Overall soft, but complex aromas. The palate is very well balanced in acidity, body, and warmth. Flavours of peach and vanilla come first, followed by a long finish with hints of melon, citrus and banana.

Serving Temp.: 8-10°C

Food Suggestions: Salmon fillet with lemon Béarnaise. Cold sweet potato salad. Grilled vegetable kebabs.

Cheese Pairings: Jarlsberg swiss, double cream brie.

Cellaring Notes: The richness of French oak will become more pronounced with several years aging. Drink by 2018.

