

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 Sauvignon Blanc Semillon VQA Niagara Peninsula

### WINEMAKING

Stainless steel fermented. Partial barrel maturation in French oak.

### TECHNICAL INFORMATION

Alcohol: 13%  
Sweetness: 0  
Variety: 52% Sauvignon Blanc, 48% Semillon  
Brix @ Harvest: 21.08°  
Harvest Style: Hand Harvested  
Residual Sugar: 4g/L

Production: 310 cases  
LCBO. : N  
Retail Price: \$14.95

### NOTES

The wine shows a soft, light straw colour with medium depth. The bouquet contains cool, refreshing aromas of lemon, mango, honey, and a hint of cut grass. Medium acidity and medium weight give the wine a balanced feeling on the palate. Flavours of citrus, pineapple, green apple and honey are predominant, followed by a hint of soft vanilla oak. The finish is dry, soft, and medium-length.

Serving Temp.: 5-8°C

Food Suggestions: Chicken or shrimp pasta in a pesto-cream sauce will complement the wine. Also try sautéed sea scallops.

Cheese Pairings: Brie, camembert, or other mild, soft cheeses.

Cellaring Notes: Another couple years will help to develop some of the more rich characters of the wine. Drink by 2016.

