

Angels Gate Winery

NIAGARA PENINSULA, VQA, ONTARIO



Riesling

- 25 years vine age
- Aged in stainless steel
- 4000 cs produced

Riesling filled with aromas of melon, ripe peach, lime peel and a hint of petrol. The palate has refreshing acidity with flavours of white and red grapefruit.

Süssreserve Riesling

- 20 years vine age
- 3 tons per acre
- Stainless steel fermented and aged. Süssreserve added prior to bottling
- Süß which is the German word for sweet, indicates the process that produces this unique wine. After the Riesling is fully fermented, sweet Riesling juice that is unfermented is introduced back into the fermented wine.
- 5200 cs produced

Aromas of green apple, pear, lime and citrus. Balanced sweetness and acidity on the finish. Food Pairing: soft cheese, poultry, grilled fish. SK +11931 MB +620104



Angels Gate Gewürztraminer

- 20 years vine age
- Aged in stainless steel
- 2500 cs produced

Notes of lychee nut, savory, tangerine and bubblegum.. think sweet, spicy and vibrant. The wine finishes with a fruity and spicy flavor that lasts for a decent length of time.

Angels Gate Mountainview Chardonnay

- 25 years vine age
- 10 months French Oak
- Malo-lactic Fermentation
- 350 cs produced

Nose of pineapple, pear and lemon zest with soft hints of melted butter. Light to medium body, crisp, racy with warm undertones of vanilla and buttered popcorn. Enjoy this one for the next 5 years with risotto, seafood with cream based sauces.



Merlot

- 10 years vine age
- 3 tons per acre
- Aged in French oak for 12 months
- 3500 cs produced

A nose full of plum, dark cherry, toast and oak. Smooth on the palate and classic velvety finish. Food Pairing: Lamb, rare beef, pork. SK +14883

Cabernet Merlot

- Cabernet Franc 52%, Cabernet Sauvignon 18%, Merlot 30%
- Aged in French Oak for 12 Months
- 4500 cs produced

Once it has had time to breathe it demonstrates characters of red currant, blackberry, earth and cigar box, followed by subtle undertones of stewed fruits, mulling spices and green peppercorn. Full bodied and dry with flavours of black cherry, blackberry begin the palate, with pepper and spices on the finish. MB +1593

Angels Gate Pinot Noir

- 20 years vine age
- 10 months French oak
- 3500 cs produced

Hand harvested with low yielding vines. Notes of cherry, raspberry earth and toasted oak. This is a delicate Pinot with good texture and soft silky tannins.

Archangel Chardonnay

- Hand picked
- Undergoes secondary fermentation in the bottle
- Spends 12 months on lees before disgorgement
- 100% Chardonnay
- 1200 cs (6 bottles/case) produced

Loads of bubbles explode onto the palate, creating a clean and fresh feeling, assisted further with tart acidity. Tree fruits such as citrus, apple, peach and pear are immediate flavours. The wine finishes bone dry with decent length. Flavours of peach and pear remain at the end. SK +16517



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VINEYARD NOTES

- Winery opened in 2002
- The largest growers in the Beamsville Bench
- Farm 185 estate acres
- The winery has a capacity of 45,000 cases
- Winery is owned by 33 wine loving friends. All Canadian owned and operated
- Philip Dowell is a native Australian with more than 30 years' experience as a winemaker. His specialty are cool climate wines. Aromatic whites and medium bodied reds in particular
- The Niagara Peninsula represents 70% of Canada's wine production
- In 2006 our Sussreserve Riesling was rated the best Canadian white wine in the country
- Beamsville Bench is made up of mostly heavy clay and limestone
- Angels Gate farms 3 of the 6 oldest vineyards in Beamsville
- Ontario has 3 Wine Regions: Lake Erie North Shore, Niagara Peninsula; Prince Edward County
- Niagara Peninsula has 2 regional appellations (Niagara Escarpment and Niagara-on-the-Lake); they contain more than one sub-appellation
- Niagara Peninsula has 10 sub-appellations, Beamsville Bench, Creek Shores, Four Mile Creek, Lincoln Lakeshore, Niagara Lakeshore, Niagara River, Short Hills Bench, St. Davids Bench, Twenty Mile Bench, Vinemount Ridge
- Our "mission" style building was designed by architect Lorne Haverty and was designed to commemorate the Congregation of Christian Sisters who once owned the property



- VQA wines are crafted from grapes grown in Ontario's unique and diverse appellations. Dedicated to producing wines that typify grape character and the distinctive imprint of origin
- VQA Ontario does not represent the wine industry in Ontario and is not a marketing agency. It is a regulatory agency responsible for maintaining the integrity of local wine appellations and enforcing winemaking and labelling standards.

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