

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 2004 Cabernet Merlot VQA Niagara Peninsula

WINEMAKING

As a blend of Cabernet Sauvignon, Cabernet Franc and Merlot, varietally this wine has spent various amounts of time in new and seasoned French oak barrels.

TECHNICAL INFORMATION

Alcohol: 12.8%
Sweetness: 0
Variety: 57% Cabernet Sauvignon, 25% Cabernet Franc, 18% Merlot
Brix @ Harvest: 22.0°
Harvest Dates: October 26th - November 17th
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards:
Residual Sugar: 2g/l
PH: 3.62
Acidity: 6.7g/l
Production: cases
LCBO No.: 620096

NOTES

Made in a style to be drunk casually and currently, this blend of robust reds has soft edges and smooth tannins. With mellow aromas of dark berries and mildly toasted oak on the nose, this wine follows through on the palate with bright berry fruit and a rounded mouthfeel.

Serving Temp.: @ 15°C

Food Suggestions: Strong cheeses, barbequed and grilled fare, beef & hearty pasta, pizza & wings!

Cellaring Notes: Drink now.



FOR FURTHER INFORMATION:

Angels Gate Winery

PHONE: 905-563-3952 FAX: 905-563-4127 EMAIL: mail@angelsgatewinery.com

www.angelsgatewinery.com