

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 2006 Vidal Blanc VQA – Ontario

WINEMAKING

Vidal Blanc is traditionally the last grape to be harvested at the winery. This long hang time on the vine allows the flavors to concentrate in the grape in order to produce the most aromatic and flavorful wine possible.

TECHNICAL INFORMATION

Alcohol:	12.5%
Sweetness:	1
Variety:	100% Vidal Blanc
Brix @ Harvest:	19.6°
Harvest Dates:	November 13 th , November 23 rd
Harvest Style:	Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards:	Bald & Kramer
Residual Sugar:	7g/l
PH:	3.14
Acidity:	8.40g/l
Production:	1100 cases

NOTES

Boasting ripe notes of pineapple and banana on the nose, this Vidal Blanc abounds in tropical fruit aromas. A hint of melon plays on the palate with ripe grapefruit and orange blossom following through to the finish. Enjoy fresh acidity with just a hint of sweetness in this well balanced and refreshing wine.

Serving Temp.: 8°C

Food Suggestions: Shellfish, seafood, salads, pasta, pâté, veal, chicken, turkey.

Cheese Pairings: Ricotta, Raclette, Brie, Goat Cheese

Cellaring Notes: Drink now.



FOR FURTHER INFORMATION:

Angels Gate Winery

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