

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 2007 Riesling VQA Niagara Peninsula

### WINEMAKING

Harvested, crushed and fermented in stainless steel tanks, this aromatic 2007 wine captures all the characteristics that make the Riesling grape such a perfect partner for the Beamville Bench.

### TECHNICAL INFORMATION

Alcohol: 11.2%  
Sweetness: 1  
Variety: 100 Riesling%  
Brix @ Harvest: 20.5°  
Harvest Dates: October 2<sup>nd</sup>, October 11<sup>th</sup>, October 13<sup>th</sup>  
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.  
Vineyards: Emerald Shore, KEW, Fox  
Residual Sugar: 13 g/l  
PH: 2.9  
Acidity: 7.8 g/l  
Production: 1,100 cases

### NOTES

The 2007 vintage was long, dry and warm promoting all the beautiful, fruity aromatics in this Riesling. Prickly pear, candied lime peel, a hint of white grapefruit and a whisper of apple blossom are the token scents that approach you on the nose. The palate has bright acidity, lovely stone fruit on the mid-palate and gentle sweetness and soft warmth that finish this wine. Cheers!

Serving Temp.: 7°C

Food Suggestions: Appetizers, omelets, cream soups, salads, fish & seafood, poultry, pork, veal, creamy pastas, spicy fare, fruity desserts.

Cheese Pairings: Ricotta, Jarlesburg, Camembert, Gruyere

Cellaring Notes: Drink now for fruit forward notes or cellar for 5-6 years for additional petrol notes.



### FOR FURTHER INFORMATION:

Angels Gate Winery

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