MAGNOTTA

SACRAMENTAL WINE

Archangel Series

A collection of wines carefully crafted from the finest grape varieties in a time honoured tradition. Natural, pure and made from **100% ONTARIO GROWN GRAPES**, they celebrate all that is spiritual.

MAGNOTTA

SINCE 1990

ROOTED IN VISION. GUIDED BY PASSION. DEFINED BY PURPOSE.

For 35 years, Magnotta Winery has been a proud steward of winemaking excellence in Ontario – crafting wine not just as a product, but as a reflection of our heritage, our land, and the enduring spirit of community. As the third-largest winery in the province, Magnotta is more than a name – it is a promise of quality, authenticity, and innovation.

From our vineyards in the heart of the Niagara Peninsula to the shelves of our 14 retail locations across Ontario, every bottle we create carries the story of generations: of dedication, of family, of faith in the work of our hands and hearts. We are humbled to be ranked among the world's best, with over 5,000 awards for product excellence – including Winery of the Year at VINITALY, 5 Star Wines 2024 – affirming our belief that great wine begins with purpose.

With one of the largest and most celebrated VQA portfolios in Canada – spanning over 180 wines across every style and category – Magnotta offers an unparalleled spectrum of world-class wines that honour tradition while embracing the future.

But Magnotta's legacy extends far beyond the vineyard. Known for its extensive collection of original Canadian artwork, the winery is home to a treasured gallery that weaves art into the soul of numerous wine brands. Among the collection are the "2 Angels" by Christa Gampp – a piece that holds deep personal meaning. Hand-selected over two decades ago by Rossana Magnotta, these ethereal figures were chosen with the dream of one day creating a series of Sacramental wines that would uplift and honour the sacred. Today, that vision comes to life.

As we now embark on the sacred journey of crafting the Archangel Sacramental Wine Series, we do so with reverence, humility, and deep respect for the Christian traditions that have helped shape our culture and community. It is our privilege to offer wines that honour the sacred rituals of the Church – crafted with care, purity, and purpose – to serve in the most meaningful of ways.

Our mission is simple yet profound: to serve. Whether through our award-winning wines, our dedication to innovation, or our philanthropic initiatives, Magnotta remains committed to nurturing a legacy that uplifts, inspires, and gives back – both in the glass and beyond.

MAGNOTTA SACRAMENTAL WINE - ARCHANGEL SERIES VQA

RED WINES



RAPHAEL

Grape Varieties: 50% Baco Noir, 50% Maréchal Foch

Source: 100% Ontario grown

Wine Classification: Premium medium-sweet Sacramental red wine

Winemaking Notes: Grapes harvested at 22.0° Brix. Juice fermented at 28–30°C over 7–10 days in stainless steel. Fermentation arrested at 30 g/L residual sugar. Aged in stainless steel for four months. Cold stabilized prior to bottling.

Nose: Rich and expressive with ripe dark fruits including blackberry, blueberry, and plum. Accents of smoke, dried autumn leaves, and black pepper add layered complexity and aromatic depth.

Appearance: Deep ruby, clear and bright with high colour intensity and medium-plus viscosity.

Palate: Delicately sweet with a full-bodied, velvety texture. Flavours of blackberry and blueberry are joined by plum compote, smoke, and earthy notes. Hints of dried leaves and black pepper spice round out the profile. Acidity is well balanced, tannins are smooth and fine-grained, and the sweetness is seamlessly integrated. The finish is long and flavourful, with lingering dark fruit and spice

Alcohol By Volume: 13.0%

Sugar: 47.4 g/L

UPC: 7 27530 57287 5



MICHAEL

Grape Varieties: 75% Baco Noir, 25% Cabernet Sauvignon

Source: 100% Ontario grown

Wine Classification: Premium dry Sacramental red wine

Winemaking Notes: Grapes harvested at 21.5° Brix. Fermented at 27–30°C over 7–10 days on skins in stainless steel. Underwent natural malolactic fermentation while aging in stainless steel for up to eight months. Cold stabilized prior to packaging.

Nose: Expressive and fruit-forward, showing ripe cherry, blackcurrant, and mixed berry aromas. Herbal undertones—such as dried thyme and bay leaf—add savoury depth, along with subtle hints of black pepper and clove spice.

Appearance: Deep ruby with purple hues; clear and bright with medium-plus viscosity.

Palate: Dry with medium body, moderate acidity, and soft, supple tannins. Juicy red and black berry fruit—cherry, raspberry, and blackberry—dominate, complemented by earthy herbal tones and gentle spice. The mouthfeel is smooth and approachable, leading to a rounded, fruit-driven finish with a touch of warmth and freshness.

Alcohol By Volume: 13.0%

Sugar: 3.4 g/L

UPC: 7 27530 57286 8

MAGNOTTA SACRAMENTAL WINE - ARCHANGEL SERIES VQA

WHITE WINES



GABRIEL

Grape Varieties: 100% Vidal Blanc

Source: 100% Ontario grown

Wine Classification: Premium sweet Sacramental white wine

Winemaking Notes: Traditionally crafted from hand-harvested Vidal Blanc grapes air-dried over a period of three to four weeks. Fermentation conducted in stainless steel at 15°C over two weeks and arrested at 100 g/L residual sugar. Wine fortified with 95% ethanol to a final alcohol level of 18%. Cold stabilized prior to bottling.

Nose: Pronounced and aromatic. Ripe stone fruits dominate, with notes of melon, peach, and apricot. Underlying layers of dried fig, honey, and delicate floral hints such as acacia and chamomile add depth.

Appearance: Medium gold, clear and bright with moderate viscosity.

Palate: Sweet, with a full body and balanced alcohol that gives lift and structure. Flavours mirror the nose—juicy peach, apricot, and honeydew melon lead, supported by dried fig and a touch of marmalade. The sweetness is well integrated, balanced by fresh acidity and warming alcohol. The texture is smooth and elegant, with a clean, persistent finish.

Alcohol By Volume: 18.0%

Sugar: 93.6 g/L

UPC: 7 27530 57285 1



URIEL

Grape Varieties: 50% Vidal, 35% Riesling, 15% Gewürztraminer

Source: 100% Ontario grown

Wine Classification: Premium off-dry Sacramental white wine

Winemaking Notes: Grapes harvested at 22° Brix. Fermented in stainless steel at 15–18°C over three weeks. Aged for six months in stainless steel. Cold clarified and cold stabilized prior to bottling.

Nose: Medium-plus intensity. Lively and aromatic with spirited notes of lemon zest, lime, and green apple. Subtle floral aromas are layered with herbal undertones and a pine-like edge. A faint nuttiness adds further complexity.

Appearance: Pale lemon with a slight green tint; clear and bright with moderate legs.

Palate: Off-dry with high acidity and a light to medium body. Juicy citrus flavours—lemon, lime, and mandarin orange—are balanced by gentle sweetness. Herbal and pine notes develop mid-palate, alongside hints of almond and crushed stone. The finish is clean, zesty, and refreshing, with lingering citrus and floral character.

Alcohol By Volume: 12.5%

Sugar: 13.5 g/L

UPC: 7 27530 57288 2

ASSEMBLY OF CATHOLIC BISHOPS OF ONTARIO

ASSEMBLÉE DES ÉVÊQUES CATHOLIQUES DE L'ONTARIO

June 15, 2026

Rossana Magnotta
Chief Executive Officer and Founder
Magnotta Winery Corporation

Dear Mrs. Magnotta:

On behalf of the Assembly of Catholic Bishops of Ontario (ACBO), I wish to express our gratitude for the documentation you recently provided regarding your sacramental wine offerings.

The Executive of the ACBO was charged with reviewing the information submitted by Magnotta Wines to determine whether your products conform to the canonical requirements for valid and licit use in the celebration of the Eucharist. After examining the materials provided, I am pleased to accept your attestation that your *Archangel* Series of sacramental wines meet the norms established in Canon 924 of the Code of Canon Law (Latin Church) and Canon 706 of the Code of Canon of the Eastern Churches.

It is our understanding that the *Archangel* Series of sacramental wines are produced from natural grapes, free from additives that would compromise their suitability, and handled in a manner consistent with the Church's expectations for altar wine.

Accordingly, the ACBO affirms that the *Archangel* Series of sacramental wines supplied by Magnotta Wines are approved for use in parishes, dioceses, and eparchies across Ontario.

In closing, we are grateful for your care in producing wine appropriate for the sacred liturgy and for your continued collaboration with the Church's pastoral mission.

Sincerely in Christ,

+ Gerard Bergie

Most Rev. Gerard Bergie, D.D.
President, Assembly of Catholic Bishops of Ontario

cc: Bishops of Ontario

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Ukrainian Catholic Eparchy of Toronto and Eastern Canada
Українська Католицька Єпархія Торонта й Східної Канади
Éparchie Catholique Ukrainienne de Toronto et de l'Est du Canada

Ref: 2025/E/BB/letter/008

June 20, 2025

Mrs. Rossana Magnotta
Magnotta Wines
271 Chrislea Road
Vaughan ON L4L 8N6
Canada

DECREE

Dear Rossana,

By virtue of this decree, I, Bryan J. Bayda, CSsR, Eparchy of Toronto and Eastern Canada, confirm that multiple-award-winning ***Magnotta Wines*** is capable of producing and delivering the best sacramental wine in Canada. I have every reason to believe that ***Magnotta Wines*** are avoiding any unnatural ingredients such as sugars, tannins or acids, to produce a superior sacramental wine that validly and licitly follows all requirements of Canon Law (1983 CIC Can. 924 §3; CCEO Can.706) in providing churches and religious groups with a product that is fitting for religious sacred purposes.

This is so since I was invited to tour the vineyards and winery of ***Magnotta Wines*** in Ontario. I visited the 110 acres of vineyards in the Niagra Region and saw their first-class agricultural operation. I also took the time to personally visit the facility located at 271 Chrislea Rd. Toronto, ON L4L 8N6 on June 19, 2025 where I had an opportunity to taste 4 wines of their archangel series that are free of artificial preservatives. The tour of the winery that followed was impressive. I met their winemaster to learn of their careful attention to climate, environment, natural minerals, blending and bottling. I also met with you, the owner of the winery, from whom I learned of their successful history in Canada, the natural fermentation and production processes overseen by an excellent staff and state-of-the-art equipment.

I hereby certify that these 4 wines produced are in keeping with the official guidelines for consecration and use at mass or Divine Liturgy. You may use my coat of arms as needed in this matter.

In Christ,
+Bryan J. Bayda, CSsR
Most Rev. Bryan J. Bayda, CSsR

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