

CAVE SPRING

VINEYARD

2017 CABERNET FRANC ESTATE | VQA Beamsville Bench | Estate Grown

\$39.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE This wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. In this terroir, the combination of limestone-clay soil, elevation and moderating on-shore breezes yields a Cabernet Franc of great depth and complexity that will reward years of cellaring.

VINTAGE 2017 was marked by a cool growing season followed by a sunny, dry fall with extended ripening, Cabernet Franc was the star of the vintage, producing saturated yet silky wines with medium to long-term ageability.

COMPOSITION *Variety* 100% Cabernet Franc
Estate Grown 100%

ORIGIN *Sub-Appellation* VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY *Elevation* 125–155 m (410–510 ft) *Slope/Exposure* 3–6% / NNW

SOIL Stony clay till composed primarily of limestone and dolostone mixed with sandstone, shale and traces of granite and gneiss; soils overlie moraine and sandstone/shale bedrock; depth ranges from 4 to 8 m

VITICULTURE *Trellis* 2-cane Guyot *Density* 1,450/ac (3,600/ha)
Clone 327, 101, 214 *Avg Vine Age* 15 years

HARVEST DATA *Dates* Oct 13–25 *Sugar* 24° Brix
Titrateable Acidity 7.0 g/L *pH* 3.27
Yield 3.5 mt/ac (65 hl/ha)

VINIFICATION A 14-day maceration and fermentation using indigenous yeasts; ageing for 14 months in French oak barriques, 20% new and 80% 2nd-6th fill

BOTTLING DATA *Date* Mar 2019 *Alc/Vol* 14.5%
Residual Sugar < 2.0 g/L *Titrateable Acidity* 6.7 g/L
pH 3.7 *Production* 270 cs

SENSORY PROFILE Brooding aromas of cassis, black raspberry and black currant lead the way, set against notes of cedar, tar and minerals. The palate is full in body and very structured, with firm yet supple tannins throughout. Deeply saturated blackberry and black licorice flavours predominate, with nuances of sandalwood, black olive and tea, all driving with vigour and intensity into a refined, velvety finish.

AGEABILITY Best consumed 2021 through 2025; should continue to develop until at least 2028

FOOD PAIRINGS Roasted fowl (capon, turkey), mild sausages, seared duck, grilled steak, roast beef, vegetable tartine, soft goat's milk cheeses

AVAILABILITY *Ontario* Winery Exclusive • 072751