

CAVE SPRING

VINEYARD

2017 CHARDONNAY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	It has long been known that the Chardonnay grape finds its truest expression in cool climates with limestone-rich soils. This wine originates from selected sites in our region where hillside exposure, moderating breezes from Lake Ontario and limestone clays combine to deliver a freshness and vitality true to the terroir of the Niagara Peninsula.	
VINTAGE	2017 was marked by a cool growing season and sunny, dry fall allowing for extended ripening. The Chardonnays are delicate yet very expressive, with potential for medium-term development.	
COMPOSITION	<i>Varieties</i> 85% Chardonnay, 15% Chardonnay Musqué <i>Estate Grown</i> 65%	
ORIGIN	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 60% Beamsville Bench, 30% Four Mile Creek, 10% Lincoln Lakeshore	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
SOIL	<i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale <i>Lincoln Lakeshore/Four Mile Creek</i> Lacustrine clay-loam till composed of red shale, sandstone and limestone	
HARVEST DATA	<i>Dates</i> Sep 25–Nov 17 <i>Titratable Acidity</i> 8.6 g/L <i>Yield</i> 4.0 mt/ac (74 hl/ha)	<i>Sugar</i> 21.1° Brix <i>pH</i> 3.38
VINIFICATION	Fermented 90% in tank and 10% in old 225L French oak barrels using selected and indigenous yeasts; partial malolactic fermentation; aged for 8 months on fine lees	
BOTTLING DATA	<i>Date</i> Aug 2018 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.61	<i>Alc/Vol</i> 13.5% <i>Titratable Acidity</i> 6.5 g/L <i>Production</i> 4,500 cs
SENSORY PROFILE	The nose is quite perfumed, with aromas of ripe red apple, nutmeg, cinnamon and pastry at the fore and notes of fresh herbs and flint in behind. Dry and medium bodied, the palate is full and round up front, with a stony texture and juicy pear fruit in the middle. The wine's mineral core draws into a crisp, succulent finish of ripe apricot and hints of roasted nuts.	
AGEABILITY	Best consumed 2019 through 2022; will hold through at least 2024	
FOOD PAIRINGS	Poached salmon with cream sauce, pan-fried shellfish, Cornish hen, roasted chicken, pork with apples, quinoa-stuffed butternut squash	
AVAILABILITY	Ontario Winery, LCBO • 228551	