

# CAVE SPRING

## VINEYARD

2017 GAMAY | VQA Niagara Escarpment

\$\$16.95 • 750 ml • 12 bt/cs • Extra Dry



**ABOUT THIS WINE** Known for producing bright, elegant red wines, Gamay thrives in Niagara along the gently sloping benchlands of the Niagara Escarpment. In this area overlooking Lake Ontario, moderating on-shore breezes combine with limestone clay soils to create a truly singular expression of this grape, exhibiting deep yet invigorating berry fruit alongside nuances of pepper and spice.

**VINTAGE** 2017 was marked by a cool growing season followed by a sunny, dry fall allowing for extended ripening, Gamay produced wines with bold fruit, light tannins and medium term ageing potential.

**COMPOSITION** *Variety* Gamay  
*Estate Grown* 85%

**ORIGIN** *Appellation* VQA Niagara Escarpment  
*Sites* 86% Beamsville Bench, 14% Lincoln Lakeshore

**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

**HARVEST DATA** *Dates* Sep 11–Nov 2 *Sugar* 19.9° Brix  
*Titrateable Acidity* 10.9 g/L *pH* 3.28  
*Yield* 4.5 mt/ac (52 hl/ha)

**VINIFICATION** 14-day maceration and fermentation using selected yeast strains; ageing for 10 months in 3rd through 5th fill French and American oak *barriques* and puncheons

**BOTTLING DATA** *Date* Aug–Sep 2018 *Alc/Vol* 12.0%  
*Residual Sugar* < 2.0 g/l *Titrateable Acidity* 6.0 g/L  
*pH* 3.54 *Production* 3,280 cs

**SENSORY PROFILE** The nose is replete with cracked peppercorn, clove, blacktop and blackberry along with undertones of cinnamon, leather and vanilla bean. Dry and medium in body, the palate debuts rich yet stony, with juicy cranberry fruit that broadens into soft, jammy blueberry flavours around a core of ripe, granular tannins. On the finish, the wine's bright, generous fruitiness endures with vigour, featuring a penetrating hit of sour cherry character alongside nuances of smoke and mixed spices

**AGEABILITY** Best consumed 2019 through 2022; will hold through at least 2024

**FOOD PAIRINGS** Tomato based pizza or pasta, chicken quesadillas, dim sum, steak tartare, Southern-style barbecue ribs, pulled pork, seared duck breast

**AVAILABILITY** **Ontario** Winery, Vintages • 7/13/2020 Vintages Release • 228569