

CAVE SPRING

VINEYARD

2018 CHARDONNAY ESTATE | VQA Beamsville Bench | Estate Grown

\$19.95 • 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. Vinified partly in barrel from among our oldest, lowest yielding vines, it retains the clarity of fruit and mineral nuances that Chardonnay from our estate is renowned for.	
VINTAGE	2018 was a warm vintage with ample precipitation and low yields. Chardonnay ripened fully, delivering supple wines with moderate acidity and excellent long-term ageing potential.	
COMPOSITION	<i>Variety</i> 100% Chardonnay <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 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	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 95, 96, 77	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 30 years
HARVEST DATA	<i>Dates</i> Sep 20–Oct. 5 <i>Titrateable Acidity</i> 7.1 g/L <i>Yield</i> 2.5 mt/ac (46 hl/ha)	<i>Sugar</i> 21.0° Brix <i>pH</i> 3.39
VINIFICATION	Fermented 60% in neutral 225L and 500L French oak barrels, 15% in new 225L French oak barrels and 25% in tank using primarily indigenous yeasts; partial malolactic fermentation; all lots aged 12 months on the lees	
BOTTLING DATA	<i>Date</i> Oct 2019 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.65	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 5.7 g/L <i>Production</i> 1,300 cs
SENSORY PROFILE	<i>Colour</i> Medium straw yellow. <i>Nose</i> Aromas of red apple, vanilla bean, fresh cream and clementine, with cinnamon and clove in behind. <i>Palate</i> Dry and full bodied, with a plush, distinctly mineral attack; the mid-palate shows seamless integration of acidity, extract and body; while rich, the palate is precise and well defined throughout; a delicate salinity provides lift and clarity to the wine's weighty, persistent finish.	
AGEABILITY	Best consumed 2021 through 2025; will develop through at least 2026, and hold well beyond	
FOOD PAIRINGS	Crispy shrimp, crab-stuffed ravioli, grilled tempeh with roasted cauliflower, pan-seared halibut, roast capon, <i>blanquette de veau</i>	
AVAILABILITY	Ontario Winery, Vintages • 5/29/2021 Vintages Release • 256552	