

CAVE SPRING

VINEYARD

2018 GAMAY | VQA Niagara Escarpment

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



ABOUT THIS WINE	Known to produce bright, vibrant red wines, Gamay thrives in our vineyards along the gentle slopes of the Niagara Escarpment overlooking Lake Ontario. Here, moderating onshore breezes combine with limestone clay soils to produce a singular expression of this grape variety, exhibiting deep yet invigorating berry fruit alongside notes of pepper and spice.	
VINTAGE	2018 was a warm growing season with low yields and high levels ripeness for all varieties. Gamay produced very ripe, well structured wines with medium- to long-term ageing potential.	
COMPOSITION	<i>Varieties</i> 90% Gamay, 10% Pinot Noir <i>Estate Grown</i> 90%	
ORIGIN	<i>Appellation</i> VQA Niagara Escarpment <i>Sites</i> 90% Beamsville Bench, 10% Creek Shores	
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>Creek Shores</i> Lacustrine clay-loam till composed of red shale and sandstone mixed with limestone	
HARVEST DATA	<i>Dates</i> Sep 24–29 <i>Titrateable Acidity</i> 7.7 g/L <i>Yield</i> 3.5 mt/ac (65 hl/ha)	<i>Sugar</i> 21.8° Brix <i>pH</i> 3.26
VINIFICATION	14-day maceration followed by a 14-day fermentation using selected yeast strains; ageing for 10 months in neutral, 225L French, Hungarian and American oak barrels	
BOTTLING DATA	<i>Date</i> Aug 2019 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.40	<i>Alc/Vol</i> 13.0% <i>Titrateable Acidity</i> 6.8 g/L <i>Production</i> 2,175 cs
SENSORY PROFILE	<i>Colour</i> Medium ruby. <i>Nose</i> Aromas of ripe blackberry, purple plum, cracked pepper and black tea over top hints of savoury herbs and spice. <i>Palate</i> Medium in body with fine-grained tannins and ripe black currant on the attack; the tannins taper in the middle, melding with a core of succulent black cherry fruit and notes of cacao. The finish is plush and juicy, with lingering notes of macerating berries, cedar and mint.	
AGEABILITY	Best consumed 2020 through 2024; will hold through at least 2026	
FOOD PAIRINGS	Tomato based pizza or pasta, Moroccan-style power bowls, vegetarian paella, Southern-style barbecue ribs, duck breast w. berry coulis	
AVAILABILITY	Ontario Winery, LCBO • 228569	