

## 2018 PINOT NOIR ESTATE | VQA Beamsville Bench | Estate Grown

\$34.95 • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	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 delivers a classically styled Pinot Noir of purity and finesse that will benefit from ageing.	
<b>VINTAGE</b>	2018 was a warm growing season with low yields and high levels ripeness for all varieties. Pinot Noir produced succulent, well structured wines with medium term ageing potential.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Pinot Noir <i>Estate Grown</i> 100%	
<b>ORIGIN</b>	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 3–6% / NNW
<b>SOIL</b>	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	
<b>VITICULTURE</b>	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 115, 777, 828	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 16 years
<b>HARVEST DATA</b>	<i>Dates</i> Sep 14–18 <i>Titrateable Acidity</i> 7.8 g/L <i>Yield</i> 2.0 mt/ac (36 hl/ha)	<i>Sugar</i> 22.2° Brix <i>pH</i> 3.36
<b>VINIFICATION</b>	14-day maceration; fermentation using indigenous yeast strains; barrel aged for 18 months in 2nd through 8th fill, 225L French oak; the finished wine is unfiltered	
<b>BOTTLING DATA</b>	<i>Date</i> Mar 2020 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.74	<i>Alc/Vol</i> 13.0% <i>Titrateable Acidity</i> 5.4 g/L <i>Production</i> 275 cs
<b>SENSORY PROFILE</b>	Ruby in colour with warm aromas of nutmeg, clove and allspice over top notes of raspberry, cedar and tea. The palate is medium bodied with firm tannins up front that soften and meld into the wine's juicy, red currant fruit and silky texture in the middle. The wine finishes round and supple, with persistent flavours of ripe purple plum and bright cherry along with hints of anise and charcoal.	
<b>AGEABILITY</b>	Best consumed 2021 through 2025; will hold through at least 2028; unfiltered at bottling, decanting is recommended	
<b>FOOD PAIRINGS</b>	Roast of fowl (turkey, duck, pheasant), venison or lamb, braised rabbit, ossobuco, mushroom tart, mild soft cheese (Brie, Mont d'Or)	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery Exclusive • 246561	