

2018 RIESLING CSV | VQA Beamsville Bench | Estate Grown

\$29.95 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. On this gentle slope, limestone-clay soil and moderating onshore breezes combine to create a <i>terroir</i> of great distinction. Produced from finest micro-parcels of mature vines at the estate, our CSV wines embody our highest commitment to quality and authenticity.	
VINTAGE	2018 was a warm vintage with normal precipitation and low yields. Riesling ripened early and fully, delivering structured, well extracted wines that promise long-term cellaring potential.	
COMPOSITION	<i>Variety</i> 100% Riesling <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 (425–510 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 Pendelbogen <i>Clone</i> 21, 49	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 25 years
HARVEST DATA	<i>Dates</i> Sep 12–Oct 5 <i>Titrateable Acidity</i> 9.9 g/L <i>Yield</i> 3.0 mt/ac (53 hl/ha)	<i>Sugar</i> 19.2° Brix <i>pH</i> 3.10
VINIFICATION	Fermented 95% off the skins in tank after skin soaking and 5% on the skins in an open vat; both lots were fermented using exclusively indigenous yeasts and aged for 10 months <i>sur lie</i> ; minimal sulphite additions	
BOTTLING DATA	<i>Date</i> Dec 2019 <i>Residual Sugar</i> 6.0 g/L <i>pH</i> 2.99	<i>Alc/Vol</i> 12.5% <i>Titrateable Acidity</i> 8.6 g/L <i>Production</i> 550 cs
SENSORY PROFILE	<i>Colour</i> Light straw. <i>Nose</i> Concentrated aromas of tangerine, apricot, ripe melon and clove with undertones of sage, white flower and comb honey. <i>Palate</i> Dry and medium bodied, with tension and grip up front; the middle is rich and savoury, with a dense, mineral core and nuances of smoke and molasses; layered and tightly structured throughout, the wine closes with robust flavours of red apple and lemon meringue underpinned by a firm, crushed stone texture.	
AGEABILITY	Best consumed 2023 through 2028; will hold through at least 2033	
FOOD PAIRINGS	Grilled Turbot or Snapper, stuffed Sole, curried prawns, tempura, onion tart, roasted Cornish hen, pork tenderloin, soft cheeses	
AVAILABILITY	Ontario Winery, Vintages • 5/15/2021 Vintages Release • 566026	