

CAVE SPRING

VINEYARD

2018 RIESLING ESTATE | VQA Beamsville Bench | Estate Grown

\$19.95 • 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. Along these gentle slopes, the combination of limestone-clay soil, elevation and moderating on-shore breezes produces a dry Riesling with a distinctive mineral quality that is the signature of this noble variety in our <i>terroir</i> .	
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> 20 years
HARVEST DATA	<i>Dates</i> Sep 12–Oct 3 <i>Titrateable Acidity</i> 10.1 g/L <i>Yield</i> 3.5 mt/ac (62 hl/ha)	<i>Sugar</i> 19.2° Brix <i>pH</i> 3.14
VINIFICATION	Cool-temperature, indigenous yeast fermentation in stainless steel over a 4 week period;; 7 months on the fine lees prior to bottling	
BOTTLING DATA	<i>Date</i> Sep 2019 <i>Residual Sugar</i> 6.2 g/L <i>pH</i> 2.94	<i>Alc/Vol</i> 12.0% <i>Titrateable Acidity</i> 8.4 g/L <i>Production</i> 2,460 cs
SENSORY PROFILE	<i>Colour</i> Medium straw. <i>Nose</i> Subtle yet complex, with scents of white pepper, yellow grapefruit and white flowers over top hints of licorice and chalk. <i>Palate</i> Dry and medium bodied, with bright yellow plum fruit and crisp acidity up front, a rich yet stony middle and a long, intense finish of grapefruit essence and spice. Tightly structured throughout, the wine shows tremendous tension and vibrancy.	
AGEABILITY	Best consumed 2020 through 2025; will hold until at least 2028	
FOOD PAIRINGS	Lobster bisque, sashimi, sautéed trout, lemon-chicken, sweet potato curry, <i>choucroute</i> , roasted pork loin, medium cow's milk cheese	
AVAILABILITY	Ontario Winery, Vintages Essentials • 286377	