

CAVE SPRING

VINEYARD

2019 CABERNET FRANC DOLOMITE | VQA Beamsville Bench | Estate Grown

\$27.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	The name 'Dolomite' refers to the type of limestone that form the crest of the Niagara Escarpment. Through the forces of erosion, this ancient rock has come to enrich the soils of the hillsides below. Grown along these gentle slopes in our Beamsville Bench vineyard, this Cabernet Franc bears the mark of its origins. The calcareous clays of our site contribute to the mint-berry character and lush feel that are the wine's hallmark.	
VINTAGE	2019 was a temperate vintage with normal heat, precipitation and yield levels. A sunny fall extended the harvest window, delivering structured, complex Cabernet Francs with medium to long-term ageability.	
COMPOSITION	<i>Variety</i> 100% Cabernet Franc <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	
HARVEST DATA	<i>Date</i> Oct 25–29 <i>Titrateable Acidity</i> 7.6 g/L <i>Yield</i> 4.0 mt/ac (74 hl/ha)	<i>Sugar</i> 23.2° Brix <i>pH</i> 3.15
VINIFICATION	A 4 week maceration and fermentation using exclusively indigenous yeasts; ageing for 14 months in 225L and 500L oak barrels, 85% neutral and 15% new and French; the finished wine is unfiltered	
BOTTLING DATA	<i>Dates</i> Oct 25–29 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.30	<i>Alc/Vol</i> 14.5% <i>Titrateable Acidity</i> 7.5 g/L <i>Production</i> 1700 cs
SENSORY PROFILE	<i>Colour</i> Medium ruby. <i>Nose</i> Macerating black cherries, pencil shavings, cassis and fennel seed; nuances of sea salt, black top, cracked pepper and rosemary. <i>Palate</i> Medium bodied, dry, firmly structured; up front, fine-grained tannins, juicy black raspberry fruit and a briny tone; the tannins broaden in the middle, surrounded by succulent red cherry fruit and supple edges; the tannic core tapers yet remains dense, delivering a full, chewy finish loaded with ripe blackberry and blackcurrant fruit alongside hints of toasted almond and clove.	
AGEABILITY	Best consumed 2022 through 2026; will develop and hold through at least 2028; unfiltered at bottling, decanting is suggested	
FOOD PAIRINGS	Roasted fowl (Guinea hen, turkey), mild sausages, duck roast, grilled steak, beef short ribs vegetable lasagne, grilled portobello mushroom	
AVAILABILITY	Ontario Winery Exclusive • 905710	