

CAVE SPRING

VINEYARD

2019 CABERNET FRANC ESTATE | VQA Beamsville Bench | Estate Grown

\$37.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, located 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 onshore breezes yields a Cabernet Franc of great depth and complexity that will reward years of cellaring.	
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	
VITICULTURE	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 327, 214	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 16 years
HARVEST DATA	<i>Dates</i> Oct 29 <i>Titrateable Acidity</i> 7.4 g/L <i>Yield</i> 3.25 mt/ac (60 hl/ha)	<i>Sugar</i> 24.1° Brix <i>pH</i> 3.23
VINIFICATION	A 4-week maceration and fermentation using exclusively indigenous yeasts; ageing for 14 months in 3rd–5th fill, 500L and 225L, French oak barrels; the finished wine is unfiltered	
BOTTLING DATA	<i>Date</i> Mar 2021 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.48	<i>Alc/Vol</i> 14.0% <i>Titrateable Acidity</i> 6.9 g/L <i>Production</i> 310 cs
SENSORY PROFILE	<i>Colour</i> Deep garnet. <i>Nose</i> Aromas of black raspberry, cassis, currant and leather; undertones of white pepper, black cherry, clove and chocolate. <i>Palate</i> Full-bodied and tightly structured; on the attack, firm, fine-grained tannins, succulent cherry fruit and a touch of clove; the tannin structure broadens in the middle, filling out a core of ripe plum fruit and reinforcing the wine's plush, caramelly edges before tapering into a refined, persistent finish of macerating berries, allspice, mint and graphite.	
AGEABILITY	Best consumed 2023 through 2028; will continue to develop through at least 2030; unfiltered at bottling, decanting is suggested	
FOOD PAIRINGS	Roasted fowl (capon, turkey), mild sausages, seared duck, grilled steak, roast beef, vegetable tartine, soft goat's milk cheeses; decanting suggested	
AVAILABILITY	<i>Ontario</i> Winery Exclusive • 905605	