

CAVE SPRING

VINEYARD

2019 CHARDONNAY MUSQUÉ | VQA Beamsville Bench | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE Made from the unique Musqué clone of Chardonnay, 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, limestone-clay soil and moderating onshore breezes deliver a wine with the generous palate and spicy overtones that are the clone's hallmark.

VINTAGE 2019 was a temperate vintage with normal heat, precipitation and yield levels. Chardonnay ripened on time, delivering precise, generously textured wines with medium to long-term potential.

COMPOSITION *Variety* 100% Chardonnay Musqué
Estate Grown 100%

ORIGIN *Sub-Appellation* VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY *Elevation* 125–155 m (410–510 ft) *Slope/Exposure* 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 *Trellis* 2-cane Guyot *Density* 1,450/ac (3,600/ha)
Clone 77 *Avg Vine Age* 30 years

HARVEST DATA *Dates* Oct. 25–26 *Sugar* 22.9° Brix
Titrateable Acidity 7.4 g/L *pH* 3.39
Yield 4.0 mt/ac (74 hl/ha)

VINIFICATION Skin contact for 12 hours prior to pressing; fermented in stainless steel using selected yeast; aged on the fine lees 50% in tank and 50% in neutral 225L and 500L French oak barrels for 6 months

BOTTLING DATA *Date* Aug 2020 *Alc/Vol* 13.5%
Residual Sugar < 2.0 g/L *Titrateable Acidity* 6.6 g/L
pH 3.44 *Production* 290 cs

SENSORY PROFILE *Colour* Light yellow. *Nose* Intense aromas of spice, orange blossom, Meyer lemon, musk and pine needle, backed by ripe tangerine and pear fruit. *Palate* Dry and very full in body; round and supple up front, with a note of grapefruit essence; the mid-palate is viscous yet precise, driven by concentrated yellow citrus fruit and the clone's muscat-spice accents; a rich, explosive, lingering finish of orange marmalade, lemon curd and lime is tempered by a gentle, saline acidity and hints of crushed stone.

AGEABILITY Best consumed 2022 through 2024; will hold through at least 2027

FOOD PAIRINGS Root vegetable soups, fish paella, pan-roasted or grilled lemon chicken, halibut or sea bass, vegan pad thai, firm cow or sheep's milk cheese

AVAILABILITY *Ontario* Vintages • 9/18/2021 Release • 246579