

CAVE SPRING

VINEYARD

2019 CHARDONNAY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from selected Niagara Peninsula vineyards located at varying elevations near the south shore of Lake Ontario. In these areas, moderating onshore breezes combine with limestone and shale soils to create a refined style of Chardonnay that stands out for its subtle layering of ripe orchard fruit, polished texture, and delicate acidity.	
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	<i>Varieties</i> 65% Chardonnay, 35% Chardonnay Musqué <i>Estate Grown</i> 80%	
ORIGIN	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 80% Beamsville Bench; 20% Lincoln Lakeshore	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
SOIL	<i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale <i>Lincoln Lakeshore</i> Lacustrine clay-loam till composed of red shale, sandstone and limestone	
HARVEST DATA	<i>Dates</i> Oct 3–Oct 26 <i>Titrateable Acidity</i> 9.3 g/L <i>Yield</i> 4.25 mt/ac (79 hl/ha)	<i>Sugar</i> 21.1° Brix <i>pH</i> 3.25
VINIFICATION	Fermented 90% in tank and 10% in neutral, 225L and 500L French oak barrels; 50% indigenous and 50% selected yeasts utilized; all lots aged 5 months <i>sur lie</i> ; 15% malolactic fermentation overall	
BOTTLING DATA	<i>Date</i> Aug 2020 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.44	<i>Alc/Vol</i> 13.0% <i>Titrateable Acidity</i> 7.8 g/L <i>Production</i> 2,300 cs
SENSORY PROFILE	<i>Colour</i> Pale to medium yellow. <i>Nose</i> Scents of musk, pine resin and ripe cantaloupe, with hints of fresh wax, cinnamon, ripe apricot and tangerine. <i>Palate</i> Full bodied with a round attack tinged with orange pith; mineral acidity builds to tighten the mid-palate, bringing tension to the wine's rich, marmalade fruit and velvety texture; the finish is generous and persistent, with intense flavours of ginger, nutmeg, pear tart and orange pulp.	
AGEABILITY	Best consumed 2021 through 2024; will hold through at least 2026	
FOOD PAIRINGS	Poached salmon with cream sauce, pan-fried shellfish, Cornish hen, roasted chicken, pork with apples, quinoa-stuffed butternut squash	
AVAILABILITY	Ontario Winery, LCBO • 228551	