

# CAVE SPRING

## VINEYARD

2019 PINOT GRIS ESTATE | VQA Beamsville Bench | Estate Grown

\$24.95 • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	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, limestone-clay soil elevation and moderating onshore breezes combine to create a wine with the opulence and richness that define Pinot Gris at its finest.	
<b>VINTAGE</b>	2019 was a temperate vintage with normal heat, precipitation and yield levels. Pinot Gris ripened within its expected window, producing supple, approachable wines for near to medium term enjoyment.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Pinot Gris <i>Estate Grown</i> 100%	
<b>ORIGIN</b>	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 3–6% / NNW
<b>SOIL</b>	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	
<b>VITICULTURE</b>	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 53	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 5 years
<b>HARVEST DATA</b>	<i>Dates</i> Sep 24 <i>Titrateable Acidity</i> 8.3 g/L <i>Yield</i> 1.4 mt/ac (25 hl/ha)	<i>Sugar</i> 24.6° Brix <i>pH</i> 3.23
<b>VINIFICATION</b>	16 hours of skin contact prior to pressing; slow, indigenous yeast fermentation in neutral 2,500L, 500L and 225L barrels cover a 4 month period; ageing for 10 months on the fine lees in barrel prior to bottling	
<b>BOTTLING DATA</b>	<i>Date</i> Sep 2020 <i>Residual Sugar</i> 4.0 g/L <i>pH</i> 3.37	<i>Alc/Vol</i> 14.5% <i>Titrateable Acidity</i> 6.2 g/L <i>Production</i> 325 cs
<b>SENSORY PROFILE</b>	<i>Colour</i> Copper-pink. <i>Nose</i> Aromas of rose water, blood orange and toasted caramel over top nuances of anise and ginger. <i>Palate</i> Dry and full bodied; the attack is luscious, broadening into a rich, unctuous mid-palate with highly extracted rhubarb and ripe pear flavours alongside pastry dough overtones; brightened by a light, well-integrated touch of acidity throughout, the wine finishes hefty yet dry and lightly mineral, with lingering notes of juicy papaya and allspice.	
<b>AGEABILITY</b>	Best consumed 2022 through 2024; will hold through at least 2026	
<b>FOOD PAIRINGS</b>	Duck or pork casoulet, white bean soup, fish paella, vegan Thai red curry, firm cheeses (parmesan, aged manchego)	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery Exclusive • 903719	