

CAVE SPRING

VINEYARD

2019 PINOT NOIR 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. In this terroir, the combination of limestone-clay soil, elevation and moderating on-shore breezes delivers a classically styled Pinot Noir of purity and finesse that will benefit from ageing.	
VINTAGE	2019 was a temperate vintage delivering average heat and precipitation. Yield for Pinot Noir was slightly below average, resulting in succulent, well structured wines with medium to long-term ageing potential.	
COMPOSITION	<i>Variety</i> 100% Pinot Noir <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> 115, 777, 828	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 16 years
HARVEST DATA	<i>Dates</i> Sep 26–27 <i>Titrateable Acidity</i> 9.5 g/L <i>Yield</i> 2.25 mt/ac (40 hl/ha)	<i>Sugar</i> 22.7° Brix <i>pH</i> 3.07
VINIFICATION	Five week maceration and fermentation in small, open vats using exclusively indigenous yeasts and 30% stem return; gravity feed to press; barrel ageing for 15 months in 2nd–6th fill, 225L and 500L French oak; the finished wine is unfiltered	
BOTTLING DATA	<i>Date</i> Apr 2021 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.63	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 6.6 g/L <i>Production</i> 275 cs
SENSORY PROFILE	<i>Colour</i> Medium ruby. <i>Nose</i> Fragrant aromas of cranberry, forest floor, cassis and black tea over top scents of toffee, pencil shavings, clove and thyme. <i>Palate</i> Medium bodied with a firm structure and jammy, raspberry fruit up front; granular tannins and supple edges flesh out the middle, combining with undertones of reduced cranberries, cinnamon and steeped tea; the finish is layered and refined, with crushed cherry fruit punctuated by hints of graphite, white pepper and coffee grinds.	
AGEABILITY	Best consumed 2022 through 2027; will hold through at least 2029; unfiltered at bottling, decanting is suggested	
FOOD PAIRINGS	Roast of fowl (turkey, duck, pheasant), venison or lamb, braised rabbit, ossobuco, mushroom tart, mild soft cheese (Brie, Mont d'Or)	
AVAILABILITY	<i>Ontario</i> Winery Exclusive • 246561	