

CAVE SPRING

VINEYARD

2019 RIESLING ADAM STEPS | VQA Beamsville Bench | Estate Grown

\$26.95 • 750 ml • 12 bt/cs • Medium Dry



ABOUT THIS WINE This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. Named after a series of limestone outcrops – known as the ‘Adam Steps’ – that ascend above our vineyard, this medium-dry Riesling captures the riveting tension between succulent fruit and mineral texture intrinsic to Riesling in our *terroir*.

VINTAGE 2019 was a temperate vintage delivering normal levels of heat, precipitation and yield. An extended harvest window delivered bright, structured Rieslings with medium to long-term cellaring potential.

COMPOSITION *Variety* 100% Riesling
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 Pendelbogen *Density* 1,450/ac (3,600/ha)
Clone 21 *Avg Vine Age* 42 years

HARVEST DATA *Dates* Oct 19 *Sugar* 19.3° Brix
Titrateable Acidity 9.9 g/L *pH* 2.95
Yield 3.5 mt/ac (65 hl/ha)

VINIFICATION Fermented to medium dryness in stainless steel over a 5 week period using exclusively indigenous yeasts; 3 months of lees contact; minimal sulphite addition

BOTTLING DATA *Date* Feb 2020 *Alc/Vol* 10.0%
Residual Sugar 23 g/L *Titrateable Acidity* 9.5 g/L
pH 2.74 *Production* 415 cs

SENSORY PROFILE *Colour* Pale straw. *Nose* Wet stone, Key lime pie, clementine and orange blossom over accents of vanilla bean, marzipan, cantaloupe and ginger. *Palate* Light-bodied and medium dry; tense and stony up front with mint and tangerine notes; juicy, concentrated Bosc pear and yellow grapefruit flavours sit atop a stony mid-palate; tension between saline acidity and pulpy citrus and exotic fruit energizes the wine, building into a long, layered finish of wet stone, grapefruit zest and pineapple preserve, coupled with hints of lemon grass and cinnamon.

AGEABILITY Best consumed 2022–2027; will develop and hold through at least 2029

FOOD PAIRINGS Light cream soups, Asian fruit salads, green curries with chicken, barbecue pork, fish satay, spicy shrimp stir fry, medium aged cheeses

AVAILABILITY *Ontario* Winery Exclusive • 901211



