

CAVE SPRING

VINEYARD

2019 RIESLING DOLOMITE | VQA Niagara Escarpment | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE The name 'Dolomite' refers to the type of limestone that forms the crest of the Niagara Escarpment. Through the forces of erosion, this ancient rock has come to enrich the soils of the hillsides below. Grown along these gentle slopes in our Beamsville Bench vineyard, this Riesling bears the mark of its origins. The calcareous clays of our site contribute to the aromatic complexity and mineral textures that are the wine's signature.

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
Sites 100% 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.

HARVEST DATA *Date* Sep 26–Oct 24 *Sugar* 19.3° Brix
Titrateable Acidity 10.8 g/L *pH* 2.91
Yield 4.0 mt/ac (74 hl/ha)

VINIFICATION 5-hour skin soak prior to pressing; 2-week, cellar-temperature fermentation in tank using exclusively indigenous yeast; aged 6 months *sur lie*; minimal sulphur additions.

BOTTLING DATA *Dates* Sep 26–Oct 24 *Alc/Vol* 12.0%
Residual Sugar 7.0 g/L *Titrateable Acidity* 9.6 g/L
pH 2.85 *Production* 1,730 cs

SENSORY PROFILE *Colour* Medium straw. *Nose* Notes of pastry dough, grapefruit and comb honey over top nuances of shaved ginger, lemon drop and fresh fennel. *Palate* Dry and medium in body; rich and creamy up front with a stony underpinning; in the middle, a grippy, citrus pith tone emerges, topped with fleshy quince fruit and bolstered by dense, mineral textures; a delicate thread of saline acidity weaves its way throughout, carrying into a robust and sturdy finish of crushed stone, Key lime and honeysuckle.

AGEABILITY Best consumed 2022 through 2026; will develop through at least 2028.

FOOD PAIRINGS Onion tarts, vegetable or cheese casseroles, baked or poached lake fish, sautéed scallops, curried shrimp, grilled seafood, roasted poultry.

AVAILABILITY **Ontario** Winery Exclusive • 905106