

# CAVE SPRING

## VINEYARD

### 2019 RIESLING DRY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Dry



<b>ABOUT THIS WINE</b>	This wine originates from selected Niagara Peninsula vineyards located at varying elevations near the shoreline of Lake Ontario. In these areas, moderating onshore breezes combine with shale and limestone-rich soils to deliver ideal conditions for Riesling, producing a dry, enticing expression of this noble grape defined by its bright citrus character and vibrant acidity.	
<b>VINTAGE</b>	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.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 85%	
<b>ORIGIN</b>	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 90% Lincoln Lakeshore, 10% Beamsville Bench	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
<b>SOIL</b>	<i>Lincoln Lakeshore</i> Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone <i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale	
<b>HARVEST DATA</b>	<i>Dates</i> Sep 6–Nov 8 <i>Titrateable Acidity</i> 9.7 g/L <i>Yield</i> 5.0 mt/ac (89 hl/ha)	<i>Sugar</i> 19.4° Brix <i>pH</i> 3.00
<b>VINIFICATION</b>	Cool-temperature fermentation in stainless steel over a 6 week period using 75% indigenous yeast; 4 months on the fine lees prior to bottling	
<b>BOTTLING DATA</b>	<i>Date</i> July 2020 <i>Residual Sugar</i> 8.0 g/L <i>pH</i> 3.06	<i>Alc/Vol</i> 11.0% <i>Titrateable Acidity</i> 8.3 g/L <i>Production</i> 6,600 cs
<b>SENSORY PROFILE</b>	<i>Colour</i> Pale straw with greenish hues. <i>Nose</i> Bright peach and kiwi aromas over top notes of Key lime pie, white flowers, blueberry and gun flint. <i>Palate</i> Dry and medium bodied with crisp and vivid exotic fruit up front, underpinned by a rich, stony feel; the mid-palate remains mineral, with steely acidity neatly woven into a core of fleshy yellow plum and citrus fruit; the finish is long, succulent, and lightly saline, with notes of lime, grapefruit and almond.	
<b>AGEABILITY</b>	Best consumed 2021 through 2025; will hold through at least 2027	
<b>FOOD PAIRINGS</b>	Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, <i>charcuterie</i> ; lemon-braised chicken	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery, LCBO • 233635	