

CAVE SPRING

VINEYARD

2019 RIESLING DRY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE	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.	
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	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 85%	
ORIGIN	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 90% Lincoln Lakeshore, 10% Beamsville Bench	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
SOIL	<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	
HARVEST DATA	<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
VINIFICATION	Cool-temperature fermentation in stainless steel over a 6 week period using 75% indigenous yeast; 4 months on the fine lees prior to bottling	
BOTTLING DATA	<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
SENSORY PROFILE	<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.	
AGEABILITY	Best consumed 2021 through 2025; will hold through at least 2027	
FOOD PAIRINGS	Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, <i>charcuterie</i> ; lemon-braised chicken	
AVAILABILITY	Ontario Winery, LCBO • 233635	

