

# CAVE SPRING

## VINEYARD

2019 RIESLING ESTATE | VQA Beamsville Bench | Estate Grown

\$21.95 • 750 ml • 12 bt/cs • Dry



<b>ABOUT THIS WINE</b>	This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Along these gentle slopes, limestone-clay soil, elevation and moderating onshore breezes combine to create a dry Riesling with a distinctive mineral quality that is the signature of our estate's <i>terroir</i> .	
<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> 100%	
<b>ORIGIN</b>	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 125–155 m (425–510 ft)	<i>Slope/Exposure</i> 3–6% / NNW
<b>SOIL</b>	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	
<b>VITICULTURE</b>	<i>Trellis</i> 2-cane Pendelbogen <i>Clone</i> Weis 21, 49	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 20 years
<b>HARVEST DATA</b>	<i>Dates</i> Oct 19 <i>Titrateable Acidity</i> 10.7 g/L <i>Yield</i> 4 mt/ac (71 hl/ha)	<i>Sugar</i> 20.9° Brix <i>pH</i> 2.95
<b>VINIFICATION</b>	Cellar temperature, Indigenous yeast fermentation in stainless steel over an 8 week period;; 7 months on the fine lees prior to bottling	
<b>BOTTLING DATA</b>	<i>Date</i> Sep 2020 <i>Residual Sugar</i> 7.0 g/L <i>pH</i> 2.85	<i>Alc/Vol</i> 12.5% <i>Titrateable Acidity</i> 9.2 g/L <i>Production</i> 1,950 cs
<b>SENSORY PROFILE</b>	<i>Colour</i> Pale straw. <i>Nose</i> Intense aromas of grapefruit pulp, vanilla bean and comb honey, with hints of white flower, ginger root and chalk. <i>Palate</i> Dry and medium bodied; stony in feel up front, with notes of citrus rind and a hint of smoke; the mid-palate broadens with round, mouth-coating edges and a core of ripe, yellow plum fruit, balanced by crisp, saline acidity; the finish shows weight, persistence and grip, with notes of lime pith, coriander and lemon grass.	
<b>AGEABILITY</b>	Best consumed 2022 through 2027; will hold until at least 2030	
<b>FOOD PAIRINGS</b>	Lobster bisque, sashimi, sautéed trout, lemon-chicken, sweet potato curry, choucroute, roasted pork loin, medium cow's milk cheese	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery, Vintages • 2/15/2022 Vintages Release • 286377	