

CAVE SPRING

VINEYARD

2019 ROSÉ ESTATE | VQA Beamsville Bench | Estate Grown

\$22.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE

This wine originates from a single parcel of Cabernet Franc at our Cave Spring Vineyard located on a gently sloping terrace of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Here, limestone-clay soils, elevation and moderating on-shore breezes combine to produce a fragrant, barrel aged rosé of considerable richness, elegance and complexity.

VINTAGE

2019 was a temperate vintage delivering average heat, precipitation and yield. Cabernet Franc ripened in its normal window, producing ripe, well-extracted rosé musts with generous fruit.

COMPOSITION

Variety 100% Cabernet Franc
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 Guyot **Density** 1,450/ac (3,600/ha)
Clone 327, 214 **Avg Vine Age** 4 years

HARVEST DATA

Date Oct 15 **Sugar** 22.9° Brix
Titrateable Acidity 6.8 g/L **pH** 3.19
Yield 1.4 mt/ac (26 hl/ha)

VINIFICATION

12 hours of skin contact; fermentation 50% in stainless steel and 50% in neutral, 225L French oak barrels using selected yeast; all lots barrel age *sur lie* in neutral French oak for 4 months

BOTTLING DATA

Date Apr 2020 **Alc/Vol** 13.5%
Residual Sugar < 2.0 g/l **Titrateable Acidity** 6.3 g/L
pH 3.28 **Production** 275 cs

SENSORY PROFILE

Pale salmon in colour, this nose leads with aromas of strawberry, rhubarb and gooseberry over top hints of black tea and spearmint. The palate is dry and medium bodied, with a rich front-palate and a delicate seam of acidity neatly integrated throughout. A core of grippy red currant fruit, supple edges and a light saline quality emerge in the middle. The wine remains broad and generous on the finish, showing full, persistent flavours of pomegranate and blood orange.

AGEABILITY

Best consumed 2020 through 2022; will hold through at least 2024

FOOD PAIRINGS

Charcuterie, soft cheeses, feta-quinoa tartelettes, vegetable skewers, sashimi, pizza bianca, cioppino, grilled salmon, bouillabaisse, seared duck

AVAILABILITY

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