

# CAVE SPRING

## VINEYARD

2020 CABERNET FRANC | VQA Beamsville Bench | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	This wine originates from our Cave Spring Vineyard, nestled on a gently sloping terrace of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. In this hillside <i>terroir</i> , the combination of limestone-clay soils, elevation and moderating onshore breezes yields a robust Cabernet Franc with a savoury, mint-berry character that is unique to our estate.	
<b>VINTAGE</b>	2020 was a warm, dry vintage with low to moderate yields and highly concentrated fruit. Cabernet Franc ripened on the early side, producing firmly structured, highly extracted wines with long-term cellaring potential.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Cabernet Franc <i>Estate Grown</i> 100%	
<b>ORIGIN</b>	<i>Appellation</i> VQA Beamsville Bench <i>Site</i> 100% Cave Spring Vineyard	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 125–155 m (410–510 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>HARVEST DATA</b>	<i>Dates</i> Oct 9–15 <i>Titratable Acidity</i> 5.8 g/L <i>Yield</i> 2.0 mt/ac (37 hl/ha)	<i>Sugar</i> 23.3° Brix <i>pH</i> 3.33
<b>VINIFICATION</b>	A 4-week maceration and fermentation using exclusively indigenous yeast; ageing for 14 months in 225L and 500L oak barrels, 95% neutral and 5% new French oak; minimal sulphur additions; unfiltered.	
<b>BOTTLING DATA</b>	<i>Date</i> Mar 2022 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.42	<i>Alc/Vol</i> 14.5% <i>Titratable Acidity</i> 6.8 g/L <i>Production</i> 1,130 cs
<b>SENSORY PROFILE</b>	<i>Colour</i> Deep ruby. <i>Nose</i> Complex, with intense aromas of dark cherry, blackberry, tar, licorice, cedar and menthol, with graphite, eucalyptus and cracked pepper in behind. <i>Palate</i> Medium to full bodied with firm, fine-grained tannins and black cherry fruit up front; the tannins are tight yet expansive in the middle, cradling saturated cassis and black raspberry fruit and lifted by delicate mint tones; the tannins push onto the back palate, carrying juicy, dark berry flavours into a weighty, lingering finish tinted with notes of blacktop and white pepper.	
<b>AGEABILITY</b>	Best consumed 2023 through 2028; will develop through at least 2030.	
<b>FOOD PAIRINGS</b>	Roasted poultry or turkey, beef brisket, Mitaki mushroom roast, vegan burritos or pupusas, roasted red pepper and eggplant dishes.	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery, Vintages • 4/29/2023 Vintages Release • 523001	