

CAVE SPRING

VINEYARD

2020 CHARDONNAY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE This wine originates from selected vineyards in the western stretches of the Niagara Peninsula, lying at varying elevations close to the shoreline of Lake Ontario. At these sites, clay-loam soils laced with shale and limestone combine with moderating onshore breezes to create a refined style of Chardonnay with vivid fruit character and mineral texture.

VINTAGE 2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Chardonnay ripened early, delivering weighty, crisply structured wines with medium-to-long-term ageing potential.

COMPOSITION *Varieties* 65% Chardonnay, 35% Chardonnay Musqué
Estate Grown 52%

ORIGIN *Appellation* VQA Niagara Peninsula
Sites 52% Beamsville Bench, 48% Lincoln Lakeshore

TOPOGRAPHY *Elevation* 80–155 m (260–510 ft) *Slope/Exposure* 2–6% / NNW

SOIL *Beamsville Bench* Stony clay till composed primarily of limestone mixed with sandstone and shale

Lincoln Lakeshore Lacustrine clay-loam till composed of red shale, sandstone and limestone

HARVEST DATA *Dates* Oct 14 *Sugar* 22.0° Brix
Titrateable Acidity 8.4 g/L *pH* 3.34
Yield 4.25 mt/ac (79 hl/ha)

VINIFICATION Fermented 90% in tank and 10% in neutral, 225L and 500L French oak barrels using 80% indigenous and 20% selected yeasts; all lots aged 6 months *sur lie*; 15% of the *cuvée* underwent malolactic fermentation

BOTTLING DATA *Date* July 2020 *Alc/Vol* 13.0%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 6.9 g/L
pH 3.34 *Production* 3,700 cs

SENSORY PROFILE *Colour* Medium yellow. *Nose* Aromas of lemon meringue, vanilla bean, Asian pear and tangerine over hints of candle wax and musk.
Palate Medium bodied with extracted citrus pulp flavours and spicy nuances up front; the middle is dense yet supple, with a core of orange and apple fruit, round edges and a stony underpinning; delicate, saline acidity brings tension and lustre throughout; the finish is plush, with generous marmalade and melon overtones alongside notes of fresh dairy, ginger and almond.

AGEABILITY Best consumed 2022 through 2025; will hold through at least 2027

FOOD PAIRINGS Poached salmon with cream sauce, pan-fried shellfish, Cornish hen, roasted chicken, pork with apples, quinoa-stuffed butternut squash

AVAILABILITY *Ontario* Winery, LCBO • 228551