

CAVE SPRING

VINEYARD

2020 GAMAY | VQA Beamsville Bench | Estate Grown

\$17.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, nestled on a gently sloping terrace of the Niagara Escarpment overlooking Lake Ontario. In this hillside <i>terroir</i> , a combination of limestone-clay soils, elevation and moderating on-shore breezes delivers a singular expression of Gamay, exhibiting bold, invigorating fruit with overtones of pepper and spice.	
VINTAGE	2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Gamay ripened early, producing succulent yet layered wines offering medium- to long-term ageability.	
COMPOSITION	<i>Varieties</i> 100% Gamay <i>Estate Grown</i> 100%	
ORIGIN	<i>Appellation</i> VQA Beamsville Bench <i>Site</i> 100% Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 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	
HARVEST DATA	<i>Dates</i> Sep 22–26 <i>Titrateable Acidity</i> 8.8 g/L <i>Yield</i> 2.0 mt/ac (37 hl/ha)	<i>Sugar</i> 22.9° Brix <i>pH</i> 3.14
VINIFICATION	A 30-day maceration and fermentation using exclusively indigenous yeasts; aged for 12 months in neutral, 225L and 500L oak barrels; minimal sulphite addition	
BOTTLING DATA	<i>Date</i> Dec 2021 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.19	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 7.7 g/L <i>Production</i> 2,700 cs
SENSORY PROFILE	<i>Colour</i> Brilliant ruby. <i>Nose</i> Fragrant aromas of Bing cherry, blackberry, menthol, pine needle and black peppercorns, with hints of cacao, graphite and tilled earth. <i>Palate</i> Medium in body; the mid-palate is dry and seamlessly integrated, with firm, fine-grained, linear tannins at the core, succulent Damsom plum and dried date fruit, and soft edges; the tannins gently subside, drawing flavours of cracked pepper, black cherry and toffee into a layered, complex finish.	
AGEABILITY	Best consumed 2023 through 2026; will develop through at least 2028	
FOOD PAIRINGS	Tomato based pizza or pasta, Moroccan-style power bowls, vegetarian paella, Southern-style barbecue ribs, duck breast w. berry coulis	
AVAILABILITY	Ontario Winery, LCBO • 228569	