

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 *terroir*, 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

Varieties 100% Gamay
Estate Grown 100%

ORIGIN

Appellation VQA Beamsville Bench
Site 100% 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

HARVEST DATA

Dates Sep 22–26 **Sugar** 22.9° Brix
Titrateable Acidity 8.8 g/L **pH** 3.14
Yield 2.0 mt/ac (37 hl/ha)

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

Date Dec 2021 **Alc/Vol** 13.5%
Residual Sugar < 2.0 g/l **Titrateable Acidity** 7.7 g/L
pH 3.19 **Production** 2,700 cs

SENSORY PROFILE

Colour Brilliant ruby. **Nose** Fragrant aromas of Bing cherry, blackberry, menthol, pine needle and black peppercorns, with hints of cacao, graphite and tilled earth. **Palate** 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

