

# CAVE SPRING

## VINEYARD

2020 PINOT GRIS ESTATE | VQA Beamsville Bench | Estate Grown

\$27.95 • 750 ml • 12 bt/cs • Extra Dry



### ABOUT THIS WINE

This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Along these gentle slopes, limestone-clay soil, elevation and moderating onshore breezes combine to create a wine with the richness and heft that define Pinot Gris at its finest.

### VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Pinot Gris ripened early, delivering firm yet fleshy wines with delicate acidity, ideal for early to medium-term consumption.

### COMPOSITION

**Variety** 100% Pinot Gris  
**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** 53    **Avg Vine Age** 19 years

### HARVEST DATA

**Dates** Sep 21–26    **Sugar** 22.4° Brix  
**Titrateable Acidity** 6.5 g/L    **pH** 3.47  
**Yield** 2.0 mt/ac (37 hl/ha)

### VINIFICATION

16 hours of skin contact prior to pressing; slow, indigenous yeast fermentation in neutral 2,500L, 500L and 225L barrels cover a 4 month period; ageing for 10 months on the fine lees in barrel prior to bottling

### BOTTLING DATA

**Date** Sep 2021    **Alc/Vol** 14%  
**Residual Sugar** 3.0 g/L    **Titrateable Acidity** 6.3 g/L  
**pH** 3.53    **Production** 300 cs

### SENSORY PROFILE

**Colour** Copper-pink. **Nose** Aromas of melon, rose petal and white flowers over top hints of strawberry preserve and mineral. **Palate** Dry and medium-plus in body; the attack is stony in feel with a spicy vein; the mid-palate is rich and supple with ripe red apple and fig fruit, a firm, mineral underpinning and a cleansing saline edge; the finish is full in extract and powerful, with lingering flavours of black licorice, orange peel and minced ginger at the fore, lifted by a streak of sea salt and wet stone.

### AGEABILITY

Best consumed 2023 through 2025; will develop through at least 2027; decanting recommended

### FOOD PAIRINGS

Duck or pork casoulet, white bean soup, fish *paella*, vegan Thai red curry, firm cheeses (parmesan, aged manchego)

### AVAILABILITY

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