

## 2020 RIESLING DRY CS2GO | VQA Niagara Peninsula

\$21.95 • 200 ml • 24 bt/cs • Dry



## ABOUT THIS WINE

Enjoy the premium quality you have come to expect from Cave Spring Vineyard in a convenient single serve format, without compromise. The miniature glass bottle with a crown cap closure guarantees you will enjoy exactly the wine offered in our 750 ml package. As always, the wines originate from our array of outstanding estate and grower vineyards, and are vinified using the minimal-intervention, artisanal methods we employ with all our wines. As we like to say, "same wine, single serve!"

## VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Riesling ripened somewhat early, delivering fully extracted wines with ample acidity and long-term cellaring potential.

## COMPOSITION

**Variety** 100% Riesling  
**Estate Grown** 90%

## ORIGIN

**Appellation** VQA Niagara Peninsula  
**Sites** 66% Lincoln Lakeshore, 27% Beamsville Bench, 7% Creek shores

## TOPOGRAPHY

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

## SOIL

**Lincoln Lakeshore / Creekshores** Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone.  
**Beamsville Bench** Stony clay till composed primarily of limestone mixed with sandstone and shale.

## HARVEST DATA

**Dates** Sep 22–Oct 14  
**Titrateable Acidity** 8.9 g/L  
**Yield** 4.0 mt/ac (74 hl/ha)

**Sugar** 18.7° Brix  
**pH** 3.02

## VINIFICATION

8-hour skin soak prior to pressing; 6-week, cellar temperature fermentation in tank using 80% indigenous and 20% selected yeast; aged 4 months *sur lie*; minimal sulphite addition.

## BOTTLING DATA

**Date** Aug 2021  
**Residual Sugar** 8.0 g/L  
**pH** 2.86

**Alc/Vol** 11.0%  
**Titrateable Acidity** 8.9 g/L  
**Production** 1,500 cs

## SENSORY PROFILE

**Colour** Pale straw with green hues. **Nose** Aromas of tangerine, lemon merengue, white flower and biscuit over notes of allspice, flint and almond extract. **Palate** Dry and medium bodied; the attack is rich yet tense, with cantaloupe and clementine notes; in the middle, ripe grapefruit and Bosc pear fruit and bright, saline acidity mesh effortlessly with the wine's stony texture; the finish is supple and concentrated, with lasting notes of quince, green apple, honeycomb, ginger and wet stone.

## AGEABILITY

Best consumed 2022–2026; will develop and hold through at least 2028.

## FOOD PAIRINGS

Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, *charcuterie*; lemon-braised chicken.

## AVAILABILITY

**Ontario** Winery, LCBO • 25458

