

CAVE SPRING

VINEYARD

2020 ROSÉ | VQA Niagara Peninsula

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



ABOUT THIS WINE Our Rosé is vinified from Cabernet Franc grapes grown in selected vineyards along the western stretches of the Niagara Peninsula. Situated along the south shore of Lake Ontario around the town of Beamsville, these sites benefit from a combination of elevation, moderating onshore breezes and shale loam soils to produce a dry, fragrant rosé with refreshing berry character.

VINTAGE 2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Cabernet Franc ripened earlier than normal, holding its acidity and producing fresh, precise and well extracted rosé wines.

COMPOSITION *Varieties* 100% Cabernet Franc
Estate Grown 30%

ORIGIN *Appellation* VQA Niagara Peninsula
Sites 89% Lincoln Lakeshore, 11% Beamsville Bench

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

SOIL *Lincoln Lakeshore* 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* Oct 2–3 *Sugar* 21.8° Brix
Titrateable Acidity 7.8 g/L *pH* 3.27
Yield 4.0 mt/ac (74 hl/ha)

VINIFICATION Partially crushed Cabernet Franc grapes underwent brief skin contact prior to pressing; fermented 90% in stainless steel using selected yeasts, 10% in neutral 225L French oak using indigenous yeasts; 50% of the *cuvée* was barrel aged in neutral 225L French oak for 4 months

BOTTLING DATA *Date* Apr 2021 *Alc/Vol* 13.0%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 7.2 g/L
pH 3.35 *Production* 1,825 cs

SENSORY PROFILE *Colour* Pale salmon. *Nose* Aromas of peach, strawberry and watermelon over top notes of white pepper and cardamon seed.
Palate Dry and medium in body; the attack is crisp and grippy; extracted flavours of mandarin, elderberry, red apple, and rhubarb emerge alongside notes of pastry dough in the middle; a firm seam of acidity brightens the palate throughout; on the finish, a saline quality and long-lasting flavours of Bing cherry and cranberry hold sway.

AGEABILITY Best consumed 2021 through 2023

FOOD PAIRINGS Mixed antipasti, tapenade, Niçoise salad, ratatouille, cured salmon, tomato-mozzarella pizza, traditional paella, grilled chicken or fish, herbed rare lamb

AVAILABILITY *Ontario* Winery, LCBO • 295006