

2021 PINOT GRIS CS2GO | VQA Niagara Peninsula

\$21.95 • 200 ml • 12 bt/cs • Extra 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

2021 brought a warm growing season and turbulent autumn, delivering ripe fruit and moderate yields. Pinot Gris ripened on time, producing graceful, approachable wines with medium-term ageing potential.

COMPOSITION

Variety 100% Pinot Gris
Estate Grown 40%

ORIGIN

Appellation VQA Niagara Peninsula
Sites 60% Lincoln Lakeshore, 40% Beamsville Bench

TOPOGRAPHY

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

SOIL

Lincoln Lakeshore Lacustrine clay- and sandy-loam till composed 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 20–Oct 1

Titrateable Acidity 7.3 g/L

Yield 4.0 mt/ac (74 hl/ha)

Sugar 19.8° Brix

pH 3.46

VINIFICATION

50% of the fruit underwent skin contact for 12 hours prior to pressing; fermented 90% in stainless steel using selected yeast and 10% in neutral, 225L French oak barrels using exclusively indigenous yeasts; all lots were aged *sur lie* for 4 months; minimal sulphur additions.

BOTTLING DATA

Date Mar 2022

Residual Sugar < 2.0 g/L

pH 3.46

Alc/Vol 12.0%

Titrateable Acidity 6.3 g/L

Production 3,700 cs

SENSORY PROFILE

Colour Light copper **Nose** Perfumed aromas of cantaloupe, honeysuckle, white peach and rose water, with a hint of crushed stone in behind.

Palate Dry and medium bodied; unctuous up front with herbal, mustard-green overtones; the middle is crisply framed with notes of grapefruit pith and almond extract, supported by a delicate stoniness; tension between weighty mandarin, melon and citrus rind flavours and a bracing salinity drives the finish, accented by notes of lemon grass and spice.

AGEABILITY

Best consumed 2022 through 2024; will hold through at least 2026.

FOOD PAIRINGS

Grilled or seared shellfish, white-flesh fish (tilapia, sole, perch), sushi, fish tacos, pasta or risotto with peas and asparagus, vegetable salads.

AVAILABILITY

Ontario Winery Exclusive • 200479

