

2021 ROSÉ ESTATE | VQA Beamsville Bench | Estate Grown

\$26.95 • 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, the combination of limestone-clay soil, elevation, and moderating onshore breezes results in a dry rosé from Cabernet Franc of considerable richness and complexity.

VINTAGE

2021 featured a warm growing season and turbulent autumn, delivering ripe fruit and moderate yields. Cabernet Franc ripened fully and on time, producing plush, fragrant rosés for the near-to-medium-term.

COMPOSITION

Variety 100% Cabernet Franc

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

Clone 327, 214

Density 1,450/ac (3,600/ha)

Avg Vine Age 6 years

HARVEST DATA

Dates Oct 25

Titrateable Acidity 5.4 g/L

Yield 3.25 mt/ac (60 hl/ha)

Sugar 21.5° Brix

pH 3.36

VINIFICATION

16 hours of skin contact prior to pressing; fermented 80% in a neutral, 2,500L French oak cask and 20% in neutral, 225L French oak barrels using exclusively indigenous yeast; all lots barrel aged *sur lie* for 8 months; minimal sulphur additions.

BOTTLING DATA

Date Sep 2022

Residual Sugar < 2.0 g/l

pH 3.21

Alc/Vol 14.0%

Titrateable Acidity 5.4 g/L

Production 415 cs

SENSORY PROFILE

Colour Medium salmon. **Nose** Forward aromas of strawberry, white peach, watermelon and fresh hay, with notes of blueberry, anise and cracked pepper in behind. **Palate** Dry and full bodied; generous yet firm in feel up front, with a hint of strawberry jam; the mid-palate is savoury, with a touch of tannin and light salinity woven into flavours of rhubarb, cranberry and peppermint; assertive mixed berries fruit, alongside shades of rose water and white pepper, persist long into the finish.

AGEABILITY

Best consumed 2023 through 2025; will hold through at least 2027.

FOOD PAIRINGS

Charcuterie, soft cheeses, feta-quinoa tartelettes, vegetable skewers, sashimi, pizza bianca, cioppino, grilled salmon, bouillabaisse, seared duck.

AVAILABILITY

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