

CAVE SPRING

VINEYARD

NV BLANC DE BLANCS | VQA Beamsville Bench | Estate Grown

\$32.95 • 750 • 6 bt/cs • Brut • Disgorged 10/2020



ABOUT THIS WINE This sparkling wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. Bottle fermented in the Traditional Method from Chardonnay, it was aged *sur lie* for 28 months prior to disgorging, resulting in a dry, brut-style sparkling wine exhibiting the delicate effervescence and mineral nuances reflective of its origins.

COMPOSITION *Variety* 100% Chardonnay *Vintage* 2017
Estate Grown 100%

VINTAGE 2017 was marked by a cool growing season and sunny, dry fall allowing for extended ripening. The Chardonnay sparkling wines are taut and highly structured, holding up well to lees contact in bottle.

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)
Clones 96, 77 *Avg Vine Age* 35 years

HARVEST DATA *Dates* Sep 25–Oct 31, 2017 *Sugar* 18.9° Brix
Titrateable Acidity 9.8 g/L *pH* 3.16
Yield 3.5 mt/ac (65 hl/ha)

VINIFICATION Primary fermentation to dryness (< 2 g/L), 85% in tank and 15% in neutral 225L and 500L French oak using selected yeasts; all lots aged *sur lie* for 5 months prior to *tirage*; aged *sur lie* in bottle for 28 months prior to disgorging; *dosage* of 5 g/L

BOTTLING DATA *Tirage–Disgorging* 6/18–10/20 *Alc/Vol* 12.0%
Dosage 4.0 g/L *Titrateable Acidity* 8.1 g/L
pH 3.08 *Production* 1,170 cs

SENSORY PROFILE *Colour* Pale straw. *Nose* Aromas of bread dough, green apple and lemon merangue over top nuances of wet stone and hazelnuts.
Palate Dry and medium bodied with a very fine, tight and vivacious *mousse*; creamy up front; rich and mineral texture and a lively streak of apple fruit on the mid-palate; a crisp, delicate citrus tone neatly weaves its way throughout, giving way to full, persistent flavours of toast and baker's yeast on the finish.

AGEABILITY Best consumed 2021 through 2024; will hold through at least 2026

FOOD PAIRINGS Raw oysters, sushi/sashimi, lobster bisque, battered shellfish, quiche, vegetable curry, grilled seafood, game terrine, smoked duck, as an aperitif

AVAILABILITY *Ontario* Winery, Vintages Essentials • 213983