

2015 BLANC DE BLANCS CSV | VQA Beamsville Bench | Estate Grown

\$49.95 • 750 • 6 bt/cs • Natural Brut • Disgorged 8/2021



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. On this gentle slope, limestone-clay soil and moderating onshore breezes combine to create a *terroir* of great distinction. Vinified from our finest micro-parcels of mature Chardonnay vines and aged *sur lie* for more than five years, it embodies our highest commitment to quality and authenticity.

COMPOSITION	<i>Variety</i> Chardonnay <i>Estate Grown</i> 100%	<i>Vintage</i> 2015
VINTAGE	2015 was a temperate vintage with ideal levels of heat and precipitation from bud break through harvest. The Chardonnay-based, sparkling wines were extracted yet precise, with the structure for long-term ageing <i>sur lie</i> .	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 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	<i>Trellis</i> 2-cane Guyot <i>Clones</i> Undet., 77, 807	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 32 years
HARVEST DATA	<i>Dates</i> Sep 10–15 <i>Titrateable Acidity</i> 9.1 g/L <i>Yield</i> 3.25 mt/ac (60 hl/ha)	<i>Sugar</i> 19.0° Brix <i>pH</i> 3.13
VINIFICATION	Primary fermentation to dryness (< 2 g/L) in stainless steel using selected yeasts; aged <i>sur lie</i> 7 months in tank prior to <i>tirage</i> and 65 months in bottle prior to disgorging; zero sugar <i>dosage</i>	
BOTTLING DATA	<i>Tirage–Disgorging</i> 4/16–8/21 <i>Dosage</i> 0 g/L <i>pH</i> 3.02	<i>Alc/Vol</i> 12.0% <i>Titrateable Acidity</i> 7.8 g/L <i>Production</i> 220 cs
SENSORY PROFILE	<i>Colour</i> Medium straw. <i>Nose</i> Notes of Asian pear, toast, mixed nuts and apple sauce prevail over hints of lemon custard, ginger, brown sugar and mineral. <i>Palate</i> Bone dry and medium bodied with a taught structure and fine <i>mousse</i> ; the attack is creamy with a note of lemon-drop; in the middle, there's a lively tension between the crisp, chiseled edges, ripe green apple fruit and crystalline underpinning; pristine acidity melds with succulent pink grapefruit notes, pushing into a long, fresh and complex finish of biscuit, vanilla bean and wet stone.	
AGEABILITY	Best consumed 2022 through 2025; will hold through at least 2027	
FOOD PAIRINGS	Asparagus soup, soft cow's-milk cheese (Camembert), fresh seafood platter, charred pork loin, stuffed portobello mushroom, as an aperitif	
AVAILABILITY	Ontario Winery Exclusive • 908404	