

## 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** *Variety* Chardonnay *Estate Grown* 100% *Vintage* 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 *sur lie*.

**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* Undet., 77, 807 *Avg Vine Age* 32 years

**HARVEST DATA** *Dates* Sep 10–15 *Sugar* 19.0° Brix *Titrateable Acidity* 9.1 g/L *pH* 3.13 *Yield* 3.25 mt/ac (60 hl/ha)

**VINIFICATION** Primary fermentation to dryness (< 2 g/L) in stainless steel using selected yeasts; aged *sur lie* 7 months in tank prior to *tirage* and 65 months in bottle prior to disgorging; zero sugar *dosage*

**BOTTLING DATA** *Tirage–Disgorging* 4/16–8/21 *Alc/Vol* 12.0% *Dosage* 0 g/L *Titrateable Acidity* 7.8 g/L *pH* 3.02 *Production* 220 cs

**SENSORY PROFILE** *Colour* Medium straw. *Nose* Notes of Asian pear, toast, mixed nuts and apple sauce prevail over hints of lemon custard, ginger, brown sugar and mineral. *Palate* Bone dry and medium bodied with a taught structure and fine *mousse*; 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