

CAVE SPRING

VINEYARD

2016 CHARDONNAY ESTATE | VQA Beamsville Bench | Estate Grown

CA \$19.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Vinified partly in barriques from some of our oldest, lowest yielding vines, it retains the clarity of fruit and mineral nuances that Chardonnay from our estate is renowned for.	
VINTAGE	2016 was an extremely warm, dry and ripe vintage with moderate yields. While plush and open-knit upon release, the Chardonnay possess the acidity to ensure medium- to long-term ageability.	
COMPOSITION	<i>Variety</i> 100% Chardonnay <i>Estate Grown</i> 100%	
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>Clone</i> 96, Undet.	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 30 years
HARVEST DATA	<i>Dates</i> Oct. 4–12 <i>Titrateable Acidity</i> 4.6 g/L <i>Yield</i> 3.5 mt/ac (65 hl/ha)	<i>Sugar</i> 21.9° Brix <i>pH</i> 3.49
VINIFICATION	Fermented 50% in tank and 50% in 225L and 500L French oak barrels (20% new) with selected and indigenous yeasts; partial malolactic fermentation; all lots aged 12 months <i>sur lie</i>	
BOTTLING DATA	<i>Date</i> Oct 2018 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.67	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 5.3 g/L <i>Production</i> 1,385 cs
SENSORY PROFILE	The nose is a cornucopia of tropical and orchard fruit, including pineapple, coconut, blood orange and red apple, with hints of vanilla. The palate is very integrated from start to finish, with bright citrus and melon fruit and tingly acidity elegantly woven into the wine's stony texture. The finish is crisp, polished and very persistent, with lasting notes of toast and spice.	
AGEABILITY	Best consumed 2018 through 2023; will continue to develop through at least 2026	
FOOD PAIRINGS	Crispy shrimp, crab-stuffed ravioli, smoked or poached salmon, grilled sea bass, pan-seared halibut, roast capon, <i>blanquette de veau</i>	
AVAILABILITY	Ontario Winery, Vintages • 256522	