

CAVE SPRING

VINEYARD

2016 PINOT NOIR ESTATE | VQA Beamsville Bench | Estate Grown

\$39.95 • 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. Hand crafted from the finest parcels of low-yielding vines at our estate, it is a classically styled Pinot Noir that stands out for its purity, finesse and complexity.

VINTAGE 2016 was an extremely warm, dry and very ripe vintage with low- to moderate yields. Pinot Noir produced high-toned, generous wines with firm structure medium-term ageing potential.

COMPOSITION *Variety* Pinot Noir
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 *Density* 1,450/ac (3,600/ha)
Clone 115, 777, 667 *Avg Vine Age* 10 years

HARVEST DATA *Dates* Sep 11–21 *Sugar* 20.8° Brix
Titrateable Acidity 8.0 g/L *pH* 3.14
Yield 3.0 mt/ac (53 hl/ha)

VINIFICATION 7 to 14-day maceration; fermentation using indigenous and selected yeast strains; ageing for 17 months in 2nd through 5th fill French oak *barriques*

BOTTLING DATA *Date* Jul 2018 *Alc/Vol* 12.5%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 6.2 g/L
pH 3.44 *Production* 185 cs

SENSORY PROFILE The nose offers fragrant aromas of cherry, pomegranate and spice, with earthy complexity in behind. The palate is medium bodied with lively yellow cherry fruit and a supple yet discrete mid-palate showing intense raspberry fruit and firm, polished tannins. The finish is long and succulent, with saturated black raspberry fruit and graphite notes neatly woven into the wine's silky tannins.

AGEABILITY Best consumed 2020 through 2023; should continue to develop until at least 2024

FOOD PAIRINGS Roast of fowl (turkey, duck, pheasant), venison or lamb, braised rabbit, ossobuco, mushroom tart, mild soft cheese (Brie, Mont d'Or)

AVAILABILITY *Ontario* Winery Exclusive • 246561