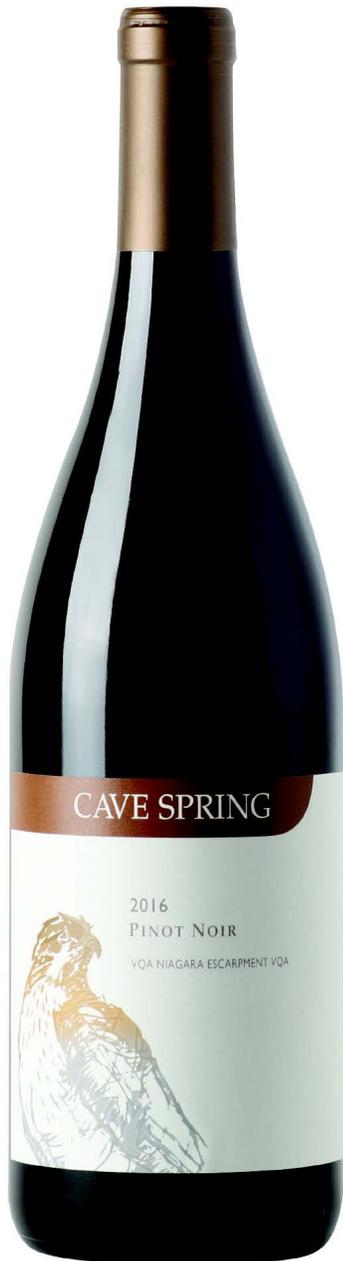


# CAVE SPRING

## VINEYARD

### 2016 PINOT NOIR | VQA Niagara Escarpment

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



**ABOUT THIS WINE** Our Pinot Noir originates from vineyards nestled along gently sloping hillsides of the Niagara Escarpment overlooking Lake Ontario. In this area, limestone soils and moderating lake breezes offer ideal conditions for one of the noblest of all red grapes. Traditional in style, it captures the fragrant berry fruit and earthy nuances of Pinot grown in our cool-climate terroir.

**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** *Varieties* 92% Pinot Noir, 8% Gamay  
*Estate Grown* 100%

**ORIGIN** *Appellation* VQA Niagara Escarpment  
*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

**HARVEST DATA** *Dates* Sep 11-30 *Sugar* 20.6° Brix  
*Titrateable Acidity* 6.8 g/L *pH* 3.36  
*Yield* 29 mt/ac (52 hl/ha)

**VINIFICATION** 7-day maceration; fermentation using selected yeast strains; ageing for 10 months in older French oak barriques and puncheons, the majority being 2nd, 3rd and 4th fill

**BOTTLING DATA** *Date* Jul 2017 *Alc/Vol* 12.5%  
*Residual Sugar* < 2.0 g/l *Titrateable Acidity* 5.3 g/L  
*pH* 3.54 *Production* 2,375 cs

**SENSORY PROFILE** A pronounced spiciness—think cinnamon, clove and nutmeg—greet the nose, harmoniously interwoven with red cherry and pomegranate fruit and a touch of earthiness. The palate is medium bodied with a supple, silky feel upfront and a substantial mid-palate of dried redcurrant and graphite. A core of fine yet firm tannins taper gently into a lengthy finish abundant with red fruit and spice.

**AGEABILITY** Best consumed 2018 through 2021; will hold through at least 2023

**FOOD PAIRINGS** Roasted chicken or fowl, seared duck breast or pork tenderloin with berry coulis, grilled salmon, mushroom risotto, vegetable pastas

**AVAILABILITY** *Ontario* Winery, LCBO • 417642