

CAVE SPRING

VINEYARD

2016 RIESLING DOLOMITE | VQA Niagara Escarpment | Estate Grown

CA \$17.95 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE	Dolomite is named for layers of dolomitic limestone, unique to the Niagara Escarpment. Through the forces of erosion, these rock strata have come to enrich the soils of the Escarpment's benchlands. Grown in selected vineyards along these gentle slopes, this Riesling bears the mark of its origins. The calcareous clays of these sites contribute to the intense aromatics and mineral textures that are its signature.	
VINTAGE	2016 was an extremely warm, dry and very ripe vintage with low- to moderate yields. The Riesling wines are generally bright, full and weighty, with the potential for medium- to long-term cellaring.	
COMPOSITION	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Niagara Escarpment <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	
HARVEST DATA	<i>Date</i> Sep 23–Oct 17 <i>Titrateable Acidity</i> 8.5 g/L <i>Yield</i> 4.2 mt/ac (70 hl/ha)	<i>Sugar</i> 19.7° Brix <i>pH</i> 3.11
VINIFICATION	Cool-temperature fermentation in stainless steel over a 6 week period using 60% selected and 40% indigenous yeasts; 4 months on the fine lees prior to bottling	
BOTTLING DATA	<i>Dates</i> Sep 23–Oct 17 <i>Residual Sugar</i> 9.5 g/L <i>pH</i> 2.88	<i>Alc/Vol</i> 11.5% <i>Titrateable Acidity</i> 7.5 g/L <i>Production</i> 4,810 cs
SENSORY PROFILE	Aromas of yellow plum, pink grapefruit and anise lead the way, with hints of ginger spice and gun flint in behind. The palate is dry, medium bodied and quite rich in feel, with ripe citrus and stonefruit flavours underpinned by a firm, stony texture and elegant, well integrated acidity. The finish is intense and mouthwatering, replete with white peach, nectarine and canteloupe, topped off with a hint of spice.	
AGEABILITY	Best consumed 2017 through 2023; will hold through at least 2025	
FOOD PAIRINGS	Onion tart, vegetable or cheese casseroles, baked or poached lake fish, sautéed scallops, curried shrimp, grilled seafood, roasted poultry	
AVAILABILITY	Ontario Winery Exclusive • 905 106	