

CAVE SPRING

VINEYARD

2017 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 among our oldest, lowest yielding vines, it retains the clarity of fruit and mineral nuances that Chardonnay from our estate is renowned for.	
VINTAGE	2017 was marked by a cool growing season and sunny, dry fall allowing for extended ripening. The Chardonnays are delicate yet very expressive, with potential for medium-term development.	
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> 77, 96	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 30 years
HARVEST DATA	<i>Dates</i> Oct. 3–30 <i>Titrateable Acidity</i> 8.6 g/L <i>Yield</i> 3.5 mt/ac (65 hl/ha)	<i>Sugar</i> 20.7° Brix <i>pH</i> 3.37
VINIFICATION	Fermented 60% in tank and 40% in 225L and 500L French oak barrels (20% new) using selected and indigenous yeast; partial malolactic fermentation; all lots aged 10 months <i>sur lie</i>	
BOTTLING DATA	<i>Date</i> Oct 2018 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.62	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 6.8 g/L <i>Production</i> 845 cs
SENSORY PROFILE	Ripe apple, butterscotch and mandarin orange come to the fore on the nose, with notes of clove, ginger, honeysuckle and mineral in behind. The palate is dry and full bodied with a crisp, succulent attack. In the middle, ripe pear fruit is cradled by generous caramel flavours. The wine's stony underpinning and crisp acidity is omnipresent, bringing lustre to an intense, full-flavoured finish of apple custard, nougat and allspice	
AGEABILITY	Best consumed 2019 through 2022; will continue to develop through at least 2023	
FOOD PAIRINGS	Crispy shrimp, crab-stuffed ravioli, grilled tempeh with roasted cauliflower, pan-seared halibut, roast capon, <i>blanquette de veau</i>	
AVAILABILITY	Ontario Winery, Vintages • 4/18/2020 Vintages Release • 256552	