

2017 RIESLING ADAM STEPS | VQA Beamsville Bench | Estate Grown

\$24.95 • 750 ml • 12 bt/cs • Medium Dry



ABOUT THIS WINE This wine is named after a series of limestone outcrops – known as the 'Adam Steps' – that ascend the Niagara Escarpment above our Cave Spring Vineyard. Originating from vines nestled on the hillside of the Beamsville Bench – below this unique formation, it captures the riveting tension between succulent fruit and penetrating acidity intrinsic to Riesling from this exceptional terroir.

VINTAGE 2017 was of vintage of average warmth and ample rainfall. A sunny, dry fall allowed for extended ripening. The Rieslings are supple and mineral, with medium- to long-term ageing potential.

COMPOSITION *Variety* 100% Riesling
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 Pendelbogen *Density* 1,450/ac (3,600/ha)
Clone 21, 49 *Avg Vine Age* 22 years

HARVEST DATA *Dates* Sep 29–Nov 17 *Sugar* 18.8° Brix
Titrateable Acidity 9.3 g/L *pH* 3.15
Yield 5.0 mt/ac (89 hl/ha)

VINIFICATION Cool-temperature, Indigenous yeast fermentation in stainless steel over a 4 week period, finishing medium dry; 4 months on the fine lees prior to bottling

BOTTLING DATA *Date* Apr 2018 *Alc/Vol* 10.5%
Residual Sugar 25 g/L *Titrateable Acidity* 8.4 g/L
pH 3.06 *Production* 565 cs

SENSORY PROFILE A cornucopia of ripe fruits on the nose, including pink grapefruit, papaya, Mutsu apple and yellow plum, with accents of wet stone and fresh herbs. The palate is light in body with ripe pear and apple fruit up front and supple, creamy texture marked by a balanced, well-defined streak of acidity in the middle. A substantial stony feel underlies the palate throughout, with notes of citrus zest, pastry and spice drawing long onto the finish.

AGEABILITY Best consumed 2019 through 2025; will hold until at least 2027

FOOD PAIRINGS Light cream soups, Asian fruit salads, green curries with chicken, barbecue pork, fish satay, spicy shrimp stir fry, medium aged cheeses

AVAILABILITY **Ontario** Winery Exclusive • 901211