

CAVE SPRING

VINEYARD

2017 RIESLING BRUT | VQA Beamsville Bench | Estate Grown

\$24.95 • 750 • 6 bt/cs • Brut • Disgorged 7/2019



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. Grown in the limestone-clay soils, it was bottle fermented and aged *sur lie* for a thirteen months prior to disgorging. The result is a dry, brut-style sparkling wine with the delicate aromatics and distinct mineral texture of Riesling from our estate.

COMPOSITION *Variety* Riesling
Estate Grown 100% *Vintage* 2017

VINTAGE 2017 was a vintage of average warmth and ample rainfall. A sunny, dry fall allowed for extended ripening. Our Riesling sparkling wines show supple texture and crisp frame, easily supporting bottle ageing *sur lie*.

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 Undetermined *Avg Vine Age* 6 years

HARVEST DATA *Dates* Sep 27, 28 *Sugar* 18.9° Brix
Titrateable Acidity 12.5 g/L *pH* 2.95
Yield 4.75 mt/ac (84 hl/ha)

VINIFICATION Primary fermentation to dryness (< 2 g/L) in stainless steel using selected yeasts; aged 6 months in tank *sur lie* prior to *tirage*, aged *sur lie* in bottle for 13 months prior to disgorging; *dosage* of 5 g/L

BOTTLING DATA *Tirage–Disgorging* 6/18–7/19 *Alc/Vol* 12.0%
Dosage 5.0 g/L *Titrateable Acidity* 8.0 g/L
pH 2.89 *Production* 545 cs

SENSORY PROFILE *Colour* Pale yellow. *Nose* Aromas of flint and green apple over top hints of biscuit and toast. *Palate* Dry and medium bodied in style; a very tight and fine mousse and refreshing tartness up front.; the middle is mineral in feel with brisk acidity neatly woven into a core of ripe Gala apple fruit and nuances of pie crust; the finish is crisp and invigorating, with persistent nuances of grapefruit zest, Bartlett pear and wet stone.

AGEABILITY Best consumed 2020 through 2023; will hold through 2025

FOOD PAIRINGS Vichyssoise, puff-pastry appetizers, soft cheeses, asparagus, *fritto misto*, seafood terrines, Cheviche, sushi, cheese soufflé, cured ham, as an aperitif

AVAILABILITY *Ontario* Winery Exclusive • 901506