

CAVE SPRING

VINEYARD

2017 RIESLING DOLOMITE | VQA Beamsville Bench | Estate Grown

\$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 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* 100% 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

HARVEST DATA *Date* Sep 29–Nov. 20 *Sugar* 19.6° Brix
Titrateable Acidity 8.2 g/L *pH* 3.15
Yield 5.5 mt/ac (98 hl/ha)

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 *Dates* Sep 29–Nov. 20 *Alc/Vol* 11.5%
Residual Sugar 13.0 g/L *Titrateable Acidity* 7.8 g/L
pH 3.21 *Production* 4,855 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 rich in feel, with ripe citrus and stone fruit flavours underpinned by a firm, stony texture and elegant, well integrated seam of acidity. The finish is intense and mouthwatering, replete with white peach, nectarine, cantaloupe and a hint of spice.

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

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 • 905106