

CAVE SPRING

VINEYARD

2017 RIESLING ESTATE | VQA Beamsville Bench | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • 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. Along these gentle slopes, limestone-clay soil, elevation and moderating on-shore breezes combine to produce a dry Riesling with a distinctive mineral quality that an exceptional vineyard site alone will deliver.

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 (425–510 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* 20 years

HARVEST DATA *Dates* Sep 29–Nov 17 *Sugar* 19.7° Brix
Titrateable Acidity 7.8 g/L *pH* 3.16
Yield 4.75 mt/ac (84 hl/ha)

VINIFICATION Cool-temperature fermentation in stainless steel over a 3 week period, 50% with indigenous and 50% with selected yeasts; 7 months on the fine lees prior to bottling

BOTTLING DATA *Date* Jul 2018 *Alc/Vol* 11.5%
Residual Sugar 7.4 g/L *Titrateable Acidity* 7.7 g/L
pH 3.22 *Production* 2,475 cs

SENSORY PROFILE Fragrant aromas of pineapple, honey and spiced pear rise over top nuances of rose water and white flower. Dry and medium bodied, the palate shows grapefruit pith on the attack, with a round, viscous feel in the middle that wraps around the wine's firm, chalky core and delicate acidity. This synthesis of oily extraction and crispness carries notes citrus, almond and allspice long onto the finish.

AGEABILITY Best consumed 2018 through 2023; should hold until at least 2027

FOOD PAIRINGS Lobster bisque, sashimi, sautéed trout, lemon-chicken, sweet potato curry, choucroute, roasted pork loin, medium cow's milk cheese

AVAILABILITY *Ontario* Winery, Vintages Essentials • 286377

