

CAVE SPRING

VINEYARD

2018 CABERNET FRANC DOLOMITE | VQA Beamsville Bench | Estate Grown

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



ABOUT THIS WINE The name 'Dolomite' refers to the type of limestone that form the crest of the Niagara Escarpment. Through the forces of erosion, this ancient rock has come to enrich the soils of the hillsides below. Grown along these gentle slopes in our Beamsville Bench vineyard, this Cabernet Franc bears the mark of its origins. The calcareous clays of these sites contribute the mint-berry and spice character that is its hallmark.

VINTAGE 2018 was a warm vintage with normal precipitation levels and low yields. Cabernet Franc ripened in its normal window, producing succulent wines with fine-grained tannins and long-term agability.

COMPOSITION *Variety* 100% Cabernet Franc
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

HARVEST DATA *Date* Oct 12–14 *Sugar* 22.8° Brix
Titrateable Acidity 5.1 g/L *pH* 3.47
Yield 2.0 mt/ac (37 hl/ha)

VINIFICATION 14-day maceration followed by 14-day fermentation using only indigenous yeasts; ageing for 14 months in 225L and 500L oak barrels, 85% neutral and 15% new; the oak was French, Hungarian and American in origin

BOTTLING DATA *Dates* Oct 12–14 *Alc/Vol* 13.5%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 6.0 g/L
pH 3.59 *Production* 865 cs

SENSORY PROFILE *Colour* Medium purple. *Nose* Dense, saturated aromas of macerating blackberry, cassis and plum; notes of blacktop, crushed stone and mint. *Palate* Medium bodied with fine-grained tannin, red currant and menthol up front; the tannins build in the middle, creating tension with the wine's dense core of jammy, dark berry fruit; the tannins release, giving way to a poised, persistent finish of mixed berries, cedar, mint and graphite.

AGEABILITY Best consumed 2021 through 2026; will develop through at least 2028; unfiltered at bottling, decanting is recommended

FOOD PAIRINGS Roasted fowl (Guinea hen, turkey), mild sausages, duck roast, grilled steak, beef short ribs vegetable lasagne, grilled portobello mushroom

AVAILABILITY *Ontario* Winery Exclusive • 905710