

CAVE SPRING

VINEYARD

2018 CHARDONNAY CSV | VQA Beamsville Bench | Estate Grown

\$29.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from the limestone-rich soils of our Cave Spring Vineyard, located on a terrace of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. Produced from our finest, lowest yielding parcels at the estate, our CSV wines embody our highest commitment to quality and authenticity.	
VINTAGE	2018 was a warm vintage with ample precipitation and low yields. Chardonnay ripened fully, delivering supple wines with moderate acidity and excellent long-term ageing potential.	
COMPOSITION	<i>Variety</i> 100% Chardonnay <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 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	<i>Trellis</i> 2-cane Pendelbogen <i>Clone</i> Undetermined	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 45 years
HARVEST DATA	<i>Date</i> Oct 5 <i>Titrateable Acidity</i> 6.5 g/L <i>Yield</i> 2.25 mt/ac (42 hl/ha)	<i>Sugar</i> 21.2° Brix <i>pH</i> 3.33
VINIFICATION	Whole-cluster pressing; fermented 100% in 225L and 500L French oak barrels (10% new) using indigenous yeasts; full malolactic fermentation; aged 11 months on the lees in barrel; minimal sulphur addition	
BOTTLING DATA	<i>Date</i> Oct 2019 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.58	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 5 g/L <i>Production</i> 260 cs
SENSORY PROFILE	The nose is very complex and harmonious, with pronounced mineral and saline aromas over top scents of lime pithe, vanilla bean and ripe apricot. The palate is dry, full bodied and highly extracted, with a stony texture underpinning rich flavours of custard cream and succulent stone fruit. A tight thread of briny acidity bring lustre and clarity, carrying notes of toasted almond, granola and caramel into a long, vigorous finish.	
AGEABILITY	Best consumed 2021 through 2026; will continue to develop through at least 2028	
FOOD PAIRINGS	Grilled or baked wild salmon, lobster with wild rice, lentil-Parmesan polpettes, roasted goose, baked squash or sweet potato dishes	
AVAILABILITY	Ontario Winery Exclusive • 529941	