

2018 CHARDONNAY DOLOMITE | VQA Beamsville Bench | Estate Grown

\$17.95 • 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 Chardonnay bears the mark of its origins. The calcareous clays of these sites contribute the citrus character and stony nuances that are its hallmark.

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

Variety 100% Chardonnay
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 23–Nov 1 **Sugar** 23.3° Brix
Titrateable Acidity 7.3 g/L **pH** 3.26
Yield 3.5 mt/ac (65 hl/ha)

VINIFICATION

Fermented 80% in tank using selected yeasts and 20% in neutral, 225L and 500L French oak barrels using indigenous yeasts; 20% malolactic fermentation overall; aged for 6 months *sur lie*

BOTTLING DATA

Dates Oct 23–Nov 1 **Alc/Vol** 13.5%
Residual Sugar < 2.0 g/L **Titrateable Acidity** 6.8 g/L
pH 3.48 **Production** 572 cs

SENSORY PROFILE

Colour Medium Straw **Nose** Aromas of orange blossom, honeycomb, ginger and cinnamon, with undertones of Bosc pear and fresh cantaloupe; **Palate** Dry and medium bodied, with ripe, juicy papaya fruit and a round feel up front; the mid-palate is quite saline, with a firm, mineral core, flinty nuances and a crystalline, seamless texture on the edges; the finish is plush, with explosive blood orange flavours and a lingering note of allspice.

AGEABILITY

Best consumed 2020 through 2023; will develop and hold through 2025

FOOD PAIRINGS

Halloumi power bowl, chick pea curry, grilled Whitefish, seafood stew, mushroom risotto, steamed mussels in white wine, turkey roast

AVAILABILITY

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