

CAVE SPRING

VINEYARD

2018 CHARDONNAY MUSQUÉ ESTATE | VQA Beamsville Bench | Estate Grown

\$17.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	Made from the unique Musqué clone of Chardonnay, 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 and moderating onshore breezes deliver a wine with the generous palate and spicy overtones that are the clone's hallmark.	
VINTAGE	2018 was a warm vintage with ample precipitation and low yields. Chardonnay Musqué ripened fully, delivering supple wines with moderate acidity and medium-term ageing potential.	
COMPOSITION	<i>Variety</i> 100% Chardonnay Musqué <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 Guyot <i>Clone</i> 77	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 30 years
HARVEST DATA	<i>Dates</i> Sept. 20 <i>Titrateable Acidity</i> 7.9 g/L <i>Yield</i> 3.0 mt/ac (56 hl/ha)	<i>Sugar</i> 20.6° Brix <i>pH</i> 3.43
VINIFICATION	Skin contact for 12 hours prior to pressing; slow, cool-temperature fermentation in stainless steel over a 4 week period using selected yeast; 4 months on the fine lees prior to bottling	
BOTTLING DATA	<i>Date</i> Mar 2019 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.43	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 7.9 g/L <i>Production</i> 260 cs
SENSORY PROFILE	<i>Colour</i> Medium straw. <i>Nose</i> Dominated by the clone's muscat-tinged, orange-blossom aromas, complemented by a cocktail of tangerine, melon, pear and exotic fruit. <i>Palate</i> Dry and very full in body; crisp, spicy and lychee-tinged up front with a plush, viscous mid-palate; a seam of ripe, citrus fruit brings lustre and precision to the wine's lavish extract; the finish is long and rich, with intense orange marmalade and spice flavours.	
AGEABILITY	Best consumed 2021 through 2023; will hold through at least 2026	
FOOD PAIRINGS	Root vegetable soups, fish paella, pan-roasted or grilled lemon chicken, halibut or sea bass, vegan pad thai, firm cow or sheep's milk cheese	
AVAILABILITY	Ontario Winery, Vintages Essentials • 246579	

