

CAVE SPRING

VINEYARD

2018 LA PENNA | VQA Beamsville Bench | Estate Grown

\$49.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE The name La Penna – ‘feather’ in Italian – alludes to migratory hawks that ride thermal updrafts along the steep limestone cliffs at our Cave Spring Vineyard. These breezes enable us, in the traditional ‘*appassimento*’ method, to naturally air dry Cabernet Franc grapes grown at our estate. The concentrating effect of this time-honoured process enriches and adds complexity to the final *cuvée*.

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

VITICULTURE *Trellis* 2-cane Guyot *Density* 1,450/ac (3,600/ha)
Clone 327, 214 *Avg Vine Age* 15 years

HARVEST DATA *Dates* Oct 12–14 *Sugar* 24.5° Brix
Titrateable Acidity 5.5 g/L *pH* 3.44
Yield 2.0 mt/ac (37 hl/ha)

VINIFICATION 80% of the *cuvée* underwent a 3-week maceration and fermentation using only indigenous yeasts, followed by barrel ageing for 22 months in 2nd and 3rd fill, 225L and 500L French oak; the remaining 20% was vinified from fruit that was naturally air-dried for 6 weeks prior to a 4-week, open-top, indigenous-yeast fermentation and ageing for 20 months in a new, 500L French oak barrel.

BOTTLING DATA *Date* Oct 2020 *Alc/Vol* 14.0%
Residual Sugar < 2.0 g/L *Titrateable Acidity* 6.0 g/L
pH 3.58 *Production* 265 cs

SENSORY PROFILE *Colour* Deep ruby. *Nose* Aromas of red cherry, blueberry, dried figs and smoke over top nuances of cedar, saddle leather, dark chocolate and mint. *Palate* Full-bodied and plush throughout; rich flavours of dried raisins and prunes up front; in the middle, saturated black cherry and purple plum fruit melds with supple, granular tannins, all lifted by delicate, mineral-tinged acidity; as the tannins taper, they draw ripe, mixed berry flavours into a long, deep finish accented by notes of cinnamon, clove and graphite.

AGEABILITY Best consumed 2022 through 2027; will continue to develop through at least 2030; unfiltered at bottling, decanting is recommended

FOOD PAIRINGS Roast fowl and game birds (duck, Guinea hen squab); osso buco; slow roast of lamb or venison; grilled steak or prime rib, rare; gnocchi with Gorgonzola

AVAILABILITY *Ontario* Winery Exclusive • 905505



