

# CAVE SPRING

## VINEYARD

### 2018 PINOT NOIR | VQA Niagara Escarpment

\$19.95 • 750 ml • 12 bt/cs • Extra Dry



**ABOUT THIS WINE** This wine originates from vineyards nestled along gentle slopes of the Niagara Escarpment overlooking Lake Ontario. This hillside *terroir*, with its limestone-clay soils, elevation and moderating on-shore breezes, is ideal for Pinot Noir, producing a wine with the delicate fruit, earthy nuances and silky textures revered the world over from this noble variety.

**VINTAGE** 2018 was a warm growing season with low yields and high levels ripeness for all varieties. Pinot Noir produced succulent, well structured wines with medium term ageing potential.

**COMPOSITION** *Variety* 100% Pinot Noir  
*Estate Grown* 85%

**ORIGIN** *Appellation* VQA Niagara Escarpment  
*Sites* 86% Beamsville Bench, 14% Creek Shores

**TOPOGRAPHY** *Elevation* 80–155 m (260–510 ft) *Slope/Exposure* 2–6% / NNW

**SOIL** *Beamsville Bench* Stony clay till composed of limestone mixed with sandstone and shale

*Creek Shores* Lacustrine clay-loam till composed of red shale and sandstone mixed with limestone

**HARVEST DATA** *Dates* Sep 14–17 *Sugar* 21.4° Brix  
*Titrateable Acidity* 7.8 g/L *pH* 3.43  
*Yield* 3.2 mt/ac (57 hl/ha)

**VINIFICATION** A 21-day maceration and fermentation using 100% indigenous yeasts; barrel ageing for 15 months in 2nd–6th fill, 225L and 500L French oak barrels

**BOTTLING DATA** *Date* Mar 2020 *Alc/Vol* 12.5%  
*Residual Sugar* < 2.0 g/l *Titrateable Acidity* 6.5 g/L  
*pH* 3.67 *Production* 1,350 cs

**SENSORY PROFILE** The nose is delicately perfumed with bright cherry and raspberry fruit melding with notes of forest floor and spice. The wine is medium bodied with a supple yet succulent attack, a well harmonized mid-palate of sweet cherry and firm tannins and a rounded feel on the edges. The tannins taper and soften on the finish, carrying abundant plum and berry and notes of allspice long onto the finish.

**AGEABILITY** Best consumed 2020 through 2023; will hold through at least 2025

**FOOD PAIRINGS** Roasted chicken or fowl, seared duck breast or pork tenderloin with berry coulis, grilled salmon, mushroom risotto, vegetable pastas

**AVAILABILITY** *Ontario* Winery, LCBO • 7/13/2020 Release • 417642