

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