

# CAVE SPRING

## VINEYARD

2018 RIESLING DOLOMITE | VQA Niagara Escarpment | Estate Grown

\$18.95 • 750 ml • 12 bt/cs • Dry



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| <b>ABOUT THIS WINE</b> | The name 'Dolomite' refers to the type of limestone that forms 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 Riesling bears the mark of its origins. The calcareous clays of these sites contribute the intense aromatic and mineral textures that are its signature.  |   |
| <b>VINTAGE</b>         | 2018 was a warm vintage with normal precipitation and low yields. Riesling ripened early and fully, delivering structured, well extracted wines that promise long-term cellaring potential.  |   |
| <b>COMPOSITION</b>     | <i>Variety</i> 100% Riesling<br><i>Estate Grown</i> 100%   |   |
| <b>ORIGIN</b>          | <i>Sub-Appellation</i> 96% Beamsville Bench, 4% Lincoln Lakeshore<br><i>Sites</i> 96% Cave Spring Vineyard, 4% Myers Vineyard  |   |
| <b>TOPOGRAPHY</b>      | <i>Elevation</i> 125–155 m (410–510 ft)  | <i>Slope/Exposure</i> 3–6% / NNW  |
| <b>SOIL</b>            | 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  |   |
| <b>HARVEST DATA</b>    | <i>Date</i> Sep 12–Oct 16<br><i>Titrateable Acidity</i> 10.5 g/L<br><i>Yield</i> 3.7 mt/ac (66 hl/ha)  | <i>Sugar</i> 18.6° Brix<br><i>pH</i> 3.06   |
| <b>VINIFICATION</b>    | Cellar temperature fermentation in stainless steel over a 6 to 8 week period, using exclusively indigenous yeasts; ageing for 5 months on the fine lees prior to bottling  |   |
| <b>BOTTLING DATA</b>   | <i>Dates</i> Sep 12–Oct 16<br><i>Residual Sugar</i> 8.0 g/L<br><i>pH</i> 2.85  | <i>Alc/Vol</i> 11.5%<br><i>Titrateable Acidity</i> 8.4 g/L<br><i>Production</i> 3830 cs |
| <b>SENSORY PROFILE</b> | <i>Colour</i> Pale straw. <i>Nose</i> Aromas of grapefruit, comb honey, white flowers and gun flint; underlying notes of yellow plum, anise, ginger spice.<br><i>Palate</i> Dry and medium bodied, with a rich feel up front; in the middle, creamy edges surround the wine's well-extracted citrus fruit, stony textures and saline nuances; a seamlessly integrated seam of acidity brings lustre throughout, carrying intense white peach and quince fruit and autumn spice nuances long onto the finish. |   |
| <b>AGEABILITY</b>      | Best consumed 2021 through 2024; will develop through at least 2026 and hold beyond  |   |
| <b>FOOD PAIRINGS</b>   | Onion tarts, vegetable or cheese casseroles, baked or poached lake fish, sautéed scallops, curried shrimp, grilled seafood, roasted poultry  |   |
| <b>AVAILABILITY</b>    | <i>Ontario</i> Winery Exclusive • 905106   |   |