

# CAVE SPRING

## VINEYARD

### 2018 RIESLING DRY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Dry



<b>ABOUT THIS WINE</b>	This wine originates from selected Niagara Peninsula vineyards located at varying elevations near the shoreline of Lake Ontario. In these areas, moderating onshore breezes combine with shale and limestone-rich soils to deliver ideal conditions for Riesling, producing a dry, enticing expression of this noble grape defined by its bright citrus character and vibrant acidity.	
<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 <i>Estate Grown</i> 80%	
<b>ORIGIN</b>	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 75% Lincoln Lakeshore, 14% Beamsville Bench, 8% Creekshores, 3% Four Mile Creek	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
<b>SOIL</b>	<i>Lincoln Lakeshore/Creekshores/Four Mile Creek</i> Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone <i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale	
<b>HARVEST DATA</b>	<i>Dates</i> Sep 21–Oct 6 <i>Titrateable Acidity</i> 10.4 g/L <i>Yield</i> 4.0 mt/ac (71 hl/ha)	<i>Sugar</i> 18.7° Brix <i>pH</i> 3.07
<b>VINIFICATION</b>	Cool-temperature fermentation in stainless steel over a 6 week period using 50% indigenous and 50% selected yeast; 4 months on the fine lees prior to bottling	
<b>BOTTLING DATA</b>	<i>Date</i> May 2019 <i>Residual Sugar</i> 9.2 g/L <i>pH</i> 2.93	<i>Alc/Vol</i> 11.5% <i>Titrateable Acidity</i> 8.6 g/L <i>Production</i> 3,925 cs
<b>SENSORY PROFILE</b>	<i>Colour</i> Pale straw. <i>Nose</i> Focused, concentrated aromas of yellow grapefruit and lime up front, with notes of flint, rosemary and yellow plum in the background. <i>Palate</i> Dry and medium bodied, with a rich yet stony attack; the mid-palate remains firm and chalky in feel, with well integrated acidity and juicy green apple and citrus fruit; the finish remains mineral, with a delicate, harmonious feel and lasting notes of lemon pith and wet stone.	
<b>AGEABILITY</b>	Best consumed 2021 through 2024; will hold through at least 2026	
<b>FOOD PAIRINGS</b>	Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, <i>charcuterie</i> ; lemon-braised chicken	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery, LCBO • 233635	