

CAVE SPRING

VINEYARD

2019 CABERNET FRANC | VQA Beamsville Bench | Estate Grown

\$18.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, nestled on a gently sloping terrace of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. This hillside <i>terroir</i> , with its combination of limestone-clay soils, elevation and moderating onshore breezes, provides ideal conditions for Cabernet Franc, yielding a robust wine with a spicy, mint-berry character unique to our site.	
VINTAGE	2019 was a temperate vintage with normal heat, precipitation and yield levels. A sunny fall extended the harvest window, delivering structured, complex Cabernet Francs with medium to long-term ageability.	
COMPOSITION	<i>Variety</i> 100% Cabernet Franc <i>Estate Grown</i> 100%	
ORIGIN	<i>Appellation</i> VQA Beamsville Bench <i>Site</i> 100% Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 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	
HARVEST DATA	<i>Dates</i> Oct 25–Nov 7 <i>Titrateable Acidity</i> 7.7 g/L <i>Yield</i> 2.75 mt/ac (51 hl/ha)	<i>Sugar</i> 23.2° Brix <i>pH</i> 3.16
VINIFICATION	A 4 week maceration and fermentation using exclusively indigenous yeasts; ageing for 14 months in 225L and 500L oak barrels, 90% neutral and 10% new French; the finished wine is unfiltered	
BOTTLING DATA	<i>Date</i> Mar 2021 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.34	<i>Alc/Vol</i> 14.0% <i>Titrateable Acidity</i> 7.0 g/L <i>Production</i> 1,600 cs
SENSORY PROFILE	<i>Colour</i> Medium ruby. <i>Nose</i> Complex, integrated aromas of cherry-menthol, cedar, graphite and black licorice, with forest floor and eucalyptus in behind. <i>Palate</i> Medium bodied with firm, fine-grained tannins and macerating cherry fruit up front; the tannic grip loosens and broadens, melding with saturated cassis and black raspberry flavours in the middle; the finish is elegant and layered, with persistent notes of berry compote, blacktop, charcoal and peppermint.	
AGEABILITY	Best consumed 2022 through 2026; will develop and hold through at least 2028; unfiltered at bottling, this wine may throw sediment; decanting is suggested	
FOOD PAIRINGS	Roasted poultry or turkey, beef brisket, Mitaki mushroom roast, vegan burritos or pupusas, roasted red pepper and eggplant dishes	
AVAILABILITY	Ontario Winery, Vintages • 6/18/2023 Vintages Release • 523001	