

VINEYARD

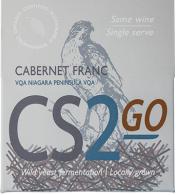
2019 CABERNET FRANC CS2GO | VQA Niagara Peninsula | Estate Grown

\$18.95 • 200 ml • 24 bt/cs • Extra Dry





CAVE SPRING VINEYARD



ABOUT THIS WINE	This wine originates from selected vineyards in the western stretches of the Niagara Peninsula, lying at varying elevations close to the shoreline of Lake Ontario. At these sites, limestone and shale-laced clay loam soils combine with exposure to moderating onshore breezes to create a Cabernet Franc centred on bright, succulent fruit and spicy overtones.	
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	Variety 100% Cabernet Franc Estate Grown 100%	
ORIGIN	Appelation VQA Niagara Peninsula Site 70% Lincoln Lakeshore, 30% Beamsville Bench	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	Slope/Exposure 3–6% / NNW
SOIL	<i>Lincoln Lakeshore</i> Lacustrine clay-loam till composed of red shale, sandstone and limestone <i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale	
HARVEST DATA	Dates Oct 25–Nov 5 Titratable Acidity 9.0 g/L Yield 4.25 mt/ac (76 hl/ha)	Sugar 22.1° Brix рН 3.17
VINIFICATION	A 3-week maceration and fermentation using exclusively indigenous yeasts; barrel ageing for 15 months, 90% in neutral, 225L and 500L oak (France, Hungary, US) and 10% in new oak (France, Hungary)	
BOTTLING DATA	Date Jun 2021 Residual Sugar < 2.0 g/l pH 3.72	Alc/Vol 13.5% Titratable Acidity 5.3 g/L Production 280 cs
SENSORY PROFILE	Colour Medium garnet. Nose Lifted aromas of cedar, mint, black cherry, forest floor and black tea, with nuances of toffee, graphite and eucalyptus. Palate Dry and medium bodied with juicy, red cherry fruit and light, fine-grained tannins up front; the tannins broaden while remaining refined in the middle, showing a hint of smoke and melding with the wine's bright, red currant fruit; the tannic core draws into a polished, harmonious finish of cherry, grilled red pepper and pencil shavings.	
AGEABILITY	Best consumed 2021 through 2023; will hold through at least 2027	
FOOD PAIRINGS	Roasted poultry or turkey, beef brisket, Mitaki mushroom roast, vegan burritos or pupusas, roasted red pepper and eggplant dishes	
AVAILABILITY	Ontario Winery Exclusive	

