

2019 CHARDONNAY CSV | VQA Beamsville Bench | Estate Grown

\$29.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. On this gentle slope, limestone-clay soil and moderating onshore breezes combine to create a <i>terroir</i> of great distinction. Produced from the finest micro-parcels of mature vines at the estate, our CSV wines embody our highest commitment to quality and authenticity.	
VINTAGE	2019 was a temperate vintage with normal heat, precipitation and yield levels. Chardonnay ripened on time, delivering precise, generously textured wines with medium to long-term potential.	
COMPOSITION	<i>Variety</i> 100% Chardonnay <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> 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	
VITICULTURE	<i>Trellis</i> 2-cane Pendelbogen <i>Clone</i> Undetermined	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 46 years
HARVEST DATA	<i>Dates</i> Oct 15–25 <i>Titrateable Acidity</i> 9.0 g/L <i>Yield</i> 2.5 mt/ac (46 hl/ha)	<i>Sugar</i> 21.8° Brix <i>pH</i> 3.17
VINIFICATION	Whole-cluster pressing; fermented in 2nd through 8th fill, 225L and 500L French oak barrels over 3 months using exclusively indigenous yeast; full malolactic fermentation; aged 12 months <i>sur lie</i> in barrel; minimal sulphur addition	
BOTTLING DATA	<i>Date</i> Dec 2020 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.42	<i>Alc/Vol</i> 14.0% <i>Titrateable Acidity</i> 6.6 g/L <i>Production</i> 280 cs
SENSORY PROFILE	<i>Colour</i> Deep straw. <i>Nose</i> Orange marmalade, allspice and mandarin predominate, with hints of honeysuckle and wet stone. <i>Palate</i> Dry and full bodied; the attack is rich in extract and lightly granular texture with ripe Anjou pear fruit; succulent cantaloupe and plush bee's wax tones fill the middle, lifted by a streak of saline acidity and underpinned by the wine's firm, stony structure; the salinity pushes vigorously onto a long finish of Asian pear, lemon pith and meringue.	
AGEABILITY	Best consumed 2021 through 2026; will continue to develop through at least 2028	
FOOD PAIRINGS	Grilled or baked wild salmon, lobster with wild rice, lentil-Parmesan polpettes, roasted goose, baked squash or sweet potato dishes	
AVAILABILITY	Ontario Winery Exclusive • 529941	