

CAVE SPRING

VINEYARD

2019 CHARDONNAY DOLOMITE | VQA Beamsville Bench | Estate Grown

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



ABOUT THIS WINE 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 Chardonnay bears the mark of its origins. The calcareous clays of our site contribute to the rich texture and stony nuances that are the wine's hallmark.

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 *Varieties* 87% Chardonnay, 13% Chardonnay Musqué
Estate Grown 100%

ORIGIN *Sub-Appellation* VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY *Elevation* 125–155 m (410–510 ft) *Slope/Exposure* 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 *Date* Oct 10–25 *Sugar* 20.9° Brix
Titrateable Acidity 9.2 g/L *pH* 3.13
Yield 3.0 mt/ac (56 hl/ha)

VINIFICATION Fermented 65% in tank using selected yeasts and 35% in neutral, 225L and 500L French oak barrels using indigenous yeasts; both lots aged for 6 months *sur lie*; 35% malolactic fermentation overall

BOTTLING DATA *Dates* Oct 10–25 *Alc/Vol* 12.5%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 6.5 g/L
pH 3.39 *Production* 565 cs

SENSORY PROFILE *Colour* Pale straw. *Nose* Intense aromas of orange blossom, lime, fresh cut grass, pie crust and vanilla bean; nuances of ginger root and fresh cream. *Palate* Dry and medium bodied; rich yet stony up front, with notes of mandarin, Honeydew and meringue; the mid-palate is generous and granular, with fleshy, red apple fruit and accents of cinnamon and custard; the wine builds into a broad, complex and robust finish of dairy, white cherry and lime zest, tinged throughout by a vibrant salinity.

AGEABILITY Best consumed 2021 through 2025; will develop and hold through at least 2027

FOOD PAIRINGS Halloumi power bowl, chick pea curry, grilled Whitefish, seafood stew, mushroom risotto, steamed mussels in white wine, turkey roast

AVAILABILITY *Ontario* Winery Exclusive • 902610