

CAVE SPRING

VINEYARD

2019 GAMAY | VQA Beamsville Bench | Estate Grown

\$16.95 • 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. In this hillside <i>terroir</i> , a combination of limestone-clay soils, elevation and moderating on-shore breezes delivers a singular expression of Gamay, exhibiting bold, invigorating fruit with overtones of pepper and spice.	
VINTAGE	2019 was a temperate vintage delivering average levels of heat and precipitation. A sunny fall and modest yields delivered supple, juicy Gamay for early to medium-term consumption.	
COMPOSITION	<i>Varieties</i> 100% Gamay <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> Sep 18–30 <i>Titrateable Acidity</i> 11.0 g/L <i>Yield</i> 3.2 mt/ac (59 hl/ha)	<i>Sugar</i> 20.0° Brix <i>pH</i> 3.07
VINIFICATION	A 28-day maceration and fermentation using exclusively indigenous yeasts; ageing for 10 months in neutral, 225L and 500L French, Hungarian and American oak barrels	
BOTTLING DATA	<i>Date</i> Mar 2021 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.59	<i>Alc/Vol</i> 12.5% <i>Titrateable Acidity</i> 6.5 g/L <i>Production</i> 2,700 cs
SENSORY PROFILE	<i>Colour</i> Medium ruby. <i>Nose</i> Ripe aromas of dark cherry, black raspberry and blackberry; overtones of cracked pepper, toffee, cinnamon and black tea. <i>Palate</i> Medium in body; juicy red cherry fruit and fine-grained tannins up front; the tannins hold firm but supple in the middle, cradled by succulent blueberry and dark plum flavours; a linear tannin structure tapers into a silky, refined finish, driving lively, persistent notes of mixed berries, black pepper, tobacco and caramel.	
AGEABILITY	Best consumed 2021 through 2024; will hold through at least 2026	
FOOD PAIRINGS	Tomato based pizza or pasta, Moroccan-style power bowls, vegetarian paella, Southern-style barbecue ribs, duck breast w. berry coulis	
AVAILABILITY	Ontario Winery, LCBO • 228569	