

CAVE SPRING

VINEYARD

2019 RIESLING DRY CS2GO | VQA Niagara Peninsula

\$18.95 • 200 ml • 24 bt/cs • Dry



ABOUT THIS WINE

This wine originates from selected Niagara Peninsula vineyards located at varying elevations near the shoreline of Lake Ontario. In these areas, moderating onshore breezes combine with shale and limestone-rich soils to deliver ideal conditions for Riesling, producing a dry, enticing expression of this noble grape defined by its bright citrus character and vibrant acidity.

VINTAGE

2019 was a temperate vintage delivering normal levels of heat, precipitation and yield. An extended harvest window delivered bright, structured Rieslings with medium to long-term cellaring potential.

COMPOSITION

Variety 100% Riesling
Estate Grown 85%

ORIGIN

Appellation VQA Niagara Peninsula
Sites 90% Lincoln Lakeshore, 10% Beamsville Bench

TOPOGRAPHY

Elevation 80–155 m (260–510 ft) **Slope/Exposure** 2–6% / NNW

SOIL

Lincoln Lakeshore Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone
Beamsville Bench Stony clay till composed primarily of limestone mixed with sandstone and shale

HARVEST DATA

Dates Sep 6–Nov 8
Titrateable Acidity 9.7 g/L
Yield 5.0 mt/ac (89 hl/ha)

Sugar 19.4° Brix
pH 3.00

VINIFICATION

Cool-temperature fermentation in stainless steel over a 6 week period using 75% indigenous yeast; 4 months on the fine lees prior to bottling

BOTTLING DATA

Date July 2020
Residual Sugar 8.0 g/L
pH 3.06

Alc/Vol 11.0%
Titrateable Acidity 8.3 g/L
Production 1,000 cs

SENSORY PROFILE

Colour Pale straw with greenish hues. **Nose** Bright peach and kiwi aromas over top notes of Key lime pie, white flowers, blueberry and gun flint. **Palate** Dry and medium bodied with crisp and vivid exotic fruit up front, underpinned by a rich, stony feel; the mid-palate remains mineral, with steely acidity neatly woven into a core of fleshy yellow plum and citrus fruit; the finish is long, succulent, and lightly saline, with notes of lime, grapefruit and almond.

AGEABILITY

Best consumed 2021 through 2025; will hold through at least 2027

FOOD PAIRINGS

Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, *charcuterie*; lemon-braised chicken

AVAILABILITY

Ontario Winery, LCBO

