

# CAVE SPRING

## VINEYARD

2019 ROSÉ | VQA Niagara Peninsula

\$14.95 • 750 ml • 12 bt/cs • Dry



<b>ABOUT THIS WINE</b>	Our Rosé is vinified from grapes grown in selected vineyards throughout the Niagara Peninsula. Before pressing, the partially crushed berries are left on their skins just long enough to produce a rosé-tinged must. Fermented dry, the resulting wine offers refreshing berry fruit and lively acidity, making it ideal for casual fare any time of the year.
<b>VINTAGE</b>	2019 was a temperate vintage delivering average heat, precipitation and yield. Cabernet Franc ripened in its normal window, producing ripe, well-extracted rosé musts with generous fruit.
<b>COMPOSITION</b>	<i>Varieties</i> 76% Cabernet Franc, 14% Pinot Gris, 10% Riesling <i>Estate Grown</i> 76%
<b>ORIGIN</b>	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 76% Beamsville Bench, 24% Lincoln Lakeshore
<b>TOPOGRAPHY</b>	<i>Elevation</i> 80–155 m (260–510 ft) <i>Slope/Exposure</i> 2–6% / NNW
<b>SOIL</b>	<i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale <i>Lincoln Lakeshore</i> Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone
<b>HARVEST DATA</b>	<i>Dates</i> Sep 24–Nov 8 <i>Sugar</i> 21.2° Brix <i>Titrateable Acidity</i> 8.4 g/L <i>pH</i> 3.15 <i>Yield</i> 4.0 mt/ac (74 hl/ha)
<b>VINIFICATION</b>	Partially crushed Cabernet Franc, Pinot Gris and Riesling underwent 6 to 12 hours of skin contact prior to pressing; slow, cool fermentation in stainless steel over 3 weeks using selected yeasts; barrel ageing in neutral French oak for 4 months
<b>BOTTLING DATA</b>	<i>Date</i> Jun 2020 <i>Alc/Vol</i> 12.5% <i>Residual Sugar</i> < 2.0 g/l <i>Titrateable Acidity</i> 7.2 g/L <i>pH</i> 3.15 <i>Production</i> 1,130 cs
<b>SENSORY PROFILE</b>	Pale salmon in colour with aromas of strawberry and watermelon predominating over top notes of white pepper and cardomon seed. The palate is dry and medium bodied, with a crisp, grippy feel alongside tones of red apple and rhubarb up front and through the middle. A firm seam of well integrated acidity brightens the wine throughout, while a discernibly saline quality and long-lasting flavours of Bing cherry and cranberry emerge on the finish.
<b>AGEABILITY</b>	Best consumed 2020 through 2022
<b>FOOD PAIRINGS</b>	Mixed antipasti, tapenade, Niçoise salad, ratatouille, cured salmon, tomato-mozzarella pizza, traditional paella, grilled chicken or fish, herbed rare lamb
<b>AVAILABILITY</b>	<b>Ontario</b> Winery, LCBO • 295006

