

# CAVE SPRING

## VINEYARD

2020 CHARDONNAY MUSQUÉ | VQA Beamsville Bench | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • Extra Dry



**ABOUT THIS WINE** Made from the unique Musqué clone of Chardonnay, this wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. Along these gentle slopes, limestone-clay soil and moderating onshore breezes deliver a wine with the generous palate and spicy overtones that are the clone's hallmark.

**VINTAGE** 2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Chardonnay ripened early, delivering weighty, crisply structured wines with medium-to-long-term ageing potential.

**COMPOSITION** *Variety* 100% 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

**VITICULTURE** *Trellis* 2-cane Guyot *Density* 1,450/ac (3,600/ha)  
*Clone* 77 *Avg Vine Age* 30 years

**HARVEST DATA** *Dates* Sep 21, Nov 4 *Sugar* 23.0° Brix  
*Titrateable Acidity* 7.7 g/L *pH* 3.45  
*Yield* 2.7 mt/ac (50 hl/ha)

**VINIFICATION** Skin contact for 16 hours prior to pressing; fermented 60% in stainless steel and 40% in neutral oak over 4 weeks; overall, 75% indigenous and 25% selected yeast fermentation; all lots aged *sur lie* for 7 months

**BOTTLING DATA** *Date* July 2021 *Alc/Vol* 14.0%  
*Residual Sugar* < 2.0 g/L *Titrateable Acidity* 7.4 g/L  
*pH* 3.52 *Production* 685 cs

**SENSORY PROFILE** *Colour* Light gold. *Nose* Concentrated, perfumed aromas of orange blossom, tangerine, vanilla bean and ginger, backed by notes of pear and allspice. *Palate* Dry, very full bodied and unctuous in texture; up front it is round and supple with lively acidity; the mid-palate is brawny and intense, with flavours of honeycomb, toasted almond and walnuts, balanced by a steely, lime-citrus tone; the finish is dry, broad and robust, with lengthy overtones of grapefruit peel, flax seed and menthol.

**AGEABILITY** Best consumed 2022 through 2025; will hold through at least 2027

**FOOD PAIRINGS** Root vegetable soups, fish paella, pan-roasted or grilled lemon chicken, halibut or sea bass, vegan pad thai, firm cow's or sheep's milk cheese

**AVAILABILITY** *Ontario* Winery, Vintages • 3/19/2022 Vintages Release • 246579