

CAVE SPRING

VINEYARD

2020 PINOT GRIS ESTATE | VQA Beamsville Bench | Estate Grown

\$27.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE

This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Along these gentle slopes, limestone-clay soil, elevation and moderating onshore breezes combine to create a wine with the richness and heft that define Pinot Gris at its finest.

VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Pinot Gris ripened early, delivering firm yet fleshy wines with delicate acidity, ideal for early to medium-term consumption.

COMPOSITION

Variety 100% Pinot Gris
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 53 **Avg Vine Age** 19 years

HARVEST DATA

Dates Sep 21–26 **Sugar** 22.4° Brix
Titrateable Acidity 6.5 g/L **pH** 3.47
Yield 2.0 mt/ac (37 hl/ha)

VINIFICATION

16 hours of skin contact prior to pressing; slow, indigenous yeast fermentation in neutral 2,500L, 500L and 225L barrels cover a 4 month period; ageing for 10 months on the fine lees in barrel prior to bottling

BOTTLING DATA

Date Sep 2021 **Alc/Vol** 14%
Residual Sugar 3.0 g/L **Titrateable Acidity** 6.3 g/L
pH 3.53 **Production** 300 cs

SENSORY PROFILE

Colour Copper-pink. **Nose** Aromas of melon, rose petal and white flowers over top hints of strawberry preserve and mineral. **Palate** Dry and medium-plus in body; the attack is stony in feel with a spicy vein; the mid-palate is rich and supple with ripe red apple and fig fruit, a firm, mineral underpinning and a cleansing saline edge; the finish is full in extract and powerful, with lingering flavours of black licorice, orange peel and minced ginger at the fore, lifted by a streak of sea salt and wet stone.

AGEABILITY

Best consumed 2023 through 2025; will develop through at least 2027

FOOD PAIRINGS

Duck or pork casoulet, white bean soup, fish *paella*, vegan Thai red curry, firm cheeses (parmesan, aged manchego)

AVAILABILITY

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