

# CAVE SPRING

## VINEYARD

### 2020 PINOT GRIS | VQA Niagara Peninsula

\$16.95 • 750 ml • 12 bt/cs • Extra Dry



**ABOUT THIS WINE** This wine originates from selected vineyards in the western stretches of the Niagara Peninsula, lying at varying elevations close to the shoreline of Lake Ontario. At these sites, limestone and shale-laced clay loam soils combine with moderating onshore breezes to yield an aromatic Pinot Gris with generous fruit character and delicate acidity.

**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* 10%

**ORIGIN** *Appellation* VQA Niagara Peninsula  
*Sites* 75% Lincoln Lakeshore, 25% Beamsville Bench

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

**SOIL** *Lincoln Lakeshore/Niagara Lakeshore* Lacustrine clay- and sandy-loam till composed 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 26 *Sugar* 20.4° Brix  
*Titrateable Acidity* 8.4 g/L *pH* 3.34  
*Yield* 4.0 mt/ac (71 hl/ha)

**VINIFICATION** Whole berry skin contact for 12 hours prior to pressing; fermented 90% in stainless steel using selected yeast and 10% in neutral, 225L French oak barrels using indigenous yeasts; all lots aged for 4 months on the fine lees

**BOTTLING DATA** *Date* Apr 2021 *Alc/Vol* 12.5%  
*Residual Sugar* < 2.0 g/L *Titrateable Acidity* 6.6 g/L  
*pH* 3.33 *Production* 2,100 cs

**SENSORY PROFILE** *Colour* Rose gold. *Nose* Powerful aromas of cantaloupe, fresh peach, nectarine and lavender, with scents of bee pollen, rose water and crushed almond in behind. *Palate* Dry and medium in body; chalky in feel with juicy Asian pear fruit up front; the mid-palate shows firm grip and a light stoniness, off set by rich, supple edges and ripe, white peach and yellow plum fruit; the finish is plush and viscous, with flavours of marzipan and dried apricot balanced by a note of citrus rind.

**AGEABILITY** Best consumed 2021 through 2023; will hold through at least 2025

**FOOD PAIRINGS** Grilled or seared shellfish, white-flesh fish (tilapia, sole, perch), sushi, fish tacos, pasta or risotto with peas and asparagus, vegetable salads

**AVAILABILITY** *Ontario* Winery, LCBO • 522979

