

CAVE SPRING

VINEYARD

2020 RIESLING ESTATE | VQA Beamsville Bench | Estate Grown

\$21.95 • 750 ml • 12 bt/cs • 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 dry Riesling with a distinctive mineral quality that is the signature of our estate's <i>terroir</i> .	
VINTAGE	2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Riesling ripened somewhat early, delivering fully extracted wines with ample acidity and long-term cellaring potential.	
COMPOSITION	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (425–510 ft)	<i>Slope/Exposure</i> 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	<i>Trellis</i> 2-cane Pendelbogen <i>Clone</i> Weis 21, 49	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 20 years
HARVEST DATA	<i>Dates</i> Oct 10 <i>Titrateable Acidity</i> 9.9 g/L <i>Yield</i> 2.8 mt/ac (52 hl/ha)	<i>Sugar</i> 20.9° Brix <i>pH</i> 3.07
VINIFICATION	8-hour skin soak prior to pressing; 8-week, cellar temperature fermentation in tank using exclusively indigenous yeasts; aged 8 months <i>sur lie</i> ; minimal sulphite additions	
BOTTLING DATA	<i>Date</i> Aug 2021 <i>Residual Sugar</i> 6.0 g/L <i>pH</i> 3.09	<i>Alc/Vol</i> 12.5% <i>Titrateable Acidity</i> 7.8 g/L <i>Production</i> 3,295 cs
SENSORY PROFILE	<i>Colour</i> Pale yellow. <i>Nose</i> Concentrated aromas of pineapple, candied lemon, yellow plum and almond paste; hints of white cherry, white flowers and biscuit. <i>Palate</i> Dry and medium bodied; lush up front with ripe Honeydew and grapefruit tones; the middle shows richly extracted papaya, orange rind and lemon curd flavours, a firm, stony core, rounded edges, and mild salinity throughout; the finish is crisp and generous, with lengthy notes of peach preserve, citrus peel, ginger root and fresh pastry.	
AGEABILITY	Best consumed 2023–2028; will develop and hold through at least 2032	
FOOD PAIRINGS	Lobster bisque, sashimi, sautéed trout, lemon-chicken, sweet potato curry, <i>choucroute</i> , roasted pork loin, medium cow's milk cheese	
AVAILABILITY	Ontario Winery, Vintages Essentials • 286377	