

CAVE SPRING

VINEYARD

2020 ROSÉ ESTATE | VQA Beamsville Bench | Estate Grown

\$22.95 • 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, the combination of limestone-clay soil, elevation and moderating onshore breezes results in an elegant, dry rosé from Cabernet Franc that delivers considerable depth, richness and complexity.

VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Cabernet Franc ripened earlier than normal, holding its acidity and producing fresh, precise and well extracted rosé wines.

COMPOSITION

Variety 100% Cabernet Franc
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 327, 214 **Avg Vine Age** 5 years

HARVEST DATA

Dates Oct 1–2 **Sugar** 23.6° Brix
Titrateable Acidity 5.3 g/L **pH** 3.39
Yield 1.3 mt/ac (24 hl/ha)

VINIFICATION

12 hours of skin contact; fermentation 50% in stainless steel and 50% in neutral, 225L French oak barrels; indigenous yeasts were used for 40% of the *cuvée*; all lots barrel age *sur lie* in neutral, 225L French oak for 4 months; minimal sulphur addition

BOTTLING DATA

Date Apr 2021 **Alc/Vol** 14.0%
Residual Sugar < 2.0 g/l **Titrateable Acidity** 7.2 g/L
pH 3.39 **Production** 565 cs

SENSORY PROFILE

Colour Pale Salmon. **Nose** Expressive aromas of strawberry, peach, watermelon and whiteflower over hints of clove and cardamom.
Palate Dry and full bodied; the front palate is luscious with a tickle of light tannins; in the middle, juicy, expansive flavours of candied strawberry and Honeydew melon prevail, lifted by hints of fresh sage; delicate acidity brings polish throughout, balancing a rich, unctuous finish infused with notes of mint and thyme.

AGEABILITY

Best consumed 2021 through 2024; will hold through at least 2026

FOOD PAIRINGS

Charcuterie, soft cheeses, feta-quinoa tartelettes, vegetable skewers, sashimi, pizza bianca, cioppino, grilled salmon, bouillabaisse, seared duck

AVAILABILITY

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