CAVE SPRING
VINEYARD

NV BRUT DOLOMITE | VQA Beamsville Bench | Estate Grown

$27.95 • 750 • 6 bt/cs • Brut • Disgorged 8/2021

ABOUT THIS WINE
The name 'Dolomite' refers to the type of limestone that forms the crest of the Niagara Escarpment. Through the forces of erosion, this ancient rock has come to enrich the soils of the hillsides below. Grown along these gentle slopes in our Beamsville Bench vineyard, this Chardonnay-based sparkling wine bears the mark of its origins. The calcareous clays of our site contribute to the vibrant fruit and mineral tone that are the wine's hallmark.

COMPOSITION
Variety 92% Chardonnay, 8% Riesling
Estate Grown 100%
Vintage 2018

VINTAGE
2017 was marked by a cool growing season and sunny, dry fall allowing for extended ripening. The Chardonnay sparkling wines are taut and highly structured, holding up well to lees contact in bottle.

ORIGIN
Sub-Appelation 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
Clones Chard. 96, 77; Riesl. 21
Density 1,450/ac (3,600/ha)
Avg Vine Age 35 years

HARVEST DATA
Dates Sep 6–18, 2018
Titratable Acidity 9.3 g/L
Yield 3.5 mt/ac (65 hl/ha)
Sugar 19.0° Brix
pH 3.12

VINIFICATION
Primary fermentation to dryness (< 2 g/L), 85% in tank and 15% in neutral 225L and 500L French oak using selected yeasts; all lots aged *sur lie* for 5 months prior to *tirage*; aged *sur lie* in bottle for 27 months prior to disgorging; *dosage* of 5 g/L

BOTTLING DATA
Tirage–Disgorging 5/19–8/21
Dosage 3.0 g/L
pH 3.13
Alc/Vol 12.0%
Titratable Acidity 8.3 g/L
Production 1,100 cs

SENSORY PROFILE
Colour Pale straw. ***Nose*** Aromas of orange pulp, ginger root, Bosc pear and toast, with nuances of rolled oats and wet stone. ***Palate*** Dry and medium bodied with a pearly *mousse*; crisp red apple fruit and a sleek, mineral feel up front; the middle broadens, buttressed by a rich, weighty texture infused with notes of grapefruit rind and apple crumble; lemon-drop acidity on the edges brings tension throughout, drawing into a lingering, lightly saline finish of citrus pith, toasted seeds and pie crust.

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

FOOD PAIRINGS
Raw oysters, sushi/sashimi, lobster bisque, battered shellfish, quiche, vegetable curry, grilled seafood, game terrine, smoked duck, as an aperitif

AVAILABILITY
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