

CAVE SPRING

VINEYARD

2021 RIESLING ESTATE | VQA Beamsville Bench | Estate Grown

\$23.95 • 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 *terroir*.

VINTAGE 2021 brought a warm growing season and turbulent autumn, delivering ripe fruit and moderate yields. The Riesling harvest was late, producing supple, aromatic wines with medium-term ageability.

COMPOSITION *Variety* 100% Riesling
Estate Grown 100%

ORIGIN *Sub-Appellation* VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY *Elevation* 125–155 m (425–510 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 21, 49 *Avg Vine Age* 21 years

HARVEST DATA *Dates* Oct 6–Dec 1 *Sugar* 19.5° Brix
Titrateable Acidity 9.5 g/L *pH* 3.09
Yield 4.0 mt/ac (74 hl/ha)

VINIFICATION An 8-hour skin soak prior to pressing; fermented over 8 weeks 80% in stainless steel and 20% in a 3,500L cask at unregulated temperatures using exclusively indigenous yeast; all lots aged for 8 months *sur lie*; minimal sulphur additions.

BOTTLING DATA *Date* Sep 2022 *Alc/Vol* 12.0%
Residual Sugar 4.0 g/L *Titrateable Acidity* 8.3 g/L
pH 2.99 *Production* 1,730 cs

SENSORY PROFILE *Colour* Medium gold. *Nose* Intense aromas of candied lemon, comb honey, orange pulp and gingerbread over hints of pear crumble, meringue and vanilla bean. *Palate* Dry and medium bodied with a rich, stony feel up front; tangy grapefruit pith tones meld with a firm, mineral substrate in the middle, bracketed by supple edges; a saline streak washes seamlessly across the palate, delivering tension and vibrance that thrusts into a savoury, elegant and lengthy finish of red apple, wet stone, and rock salt.

AGEABILITY Best consumed 2024–2028; will develop through at least 2031.

FOOD PAIRINGS Lobster bisque, sashimi, sautéed trout, lemon-chicken, sweet potato curry, *choucroute*, roasted pork loin, medium cow's milk cheese.

AVAILABILITY *Québec* SAQ Spécialité • 286377