

CAVE SPRING

VINEYARD

2022 RIESLING DRY | VQA Niagara Peninsula

\$10.45 • 375 ml • 12 bt/cs • 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, clay-loam soils laced with shale and limestone combine with moderating onshore breezes to deliver a dry style of Riesling defined by its vibrant citrus fruit and steely, mineral feel.

VINTAGE 2022 was a warm, sunny vintage with ideal levels of precipitation, delivering exceptionally ripe fruit at very low yields. Riesling ripened on time, producing extracted wines with long-term ageing potential.

COMPOSITION *Variety* 100% Riesling
Estate Grown 92%

ORIGIN *Appellation* VQA Niagara Peninsula
Sites 35% Lincoln Lakeshore, 25% Four Mile Creek, 15% Niagara Lakeshore, 15% Beamsville Bench, 10% Creek Shores

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

SOIL *Lincoln Lakeshore / Four Mile Creek / Niagara Lakeshore / Creek Shores* Lacustrine clay and sandy loam till composed mainly 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 14–Oct 18 *Sugar* 18.9° Brix
Titrateable Acidity 9.8 g/L *pH* 3.13
Yield 3.5 mt/ac (65 hl/ha)

VINIFICATION A 5-hour skin soak prior to pressing; fermented over 4 weeks in stainless steel at cellar temperatures using exclusively indigenous yeast; aged in place for 6 months *sur lie*; minimal sulphur additions.

BOTTLING DATA *Date* Aug 2023 *Alc/Vol* 11.5%
Residual Sugar 7.5 g/L *Titrateable Acidity* 8.4 g/L
pH 3.00 *Production* 1,150 cs

SENSORY PROFILE *Colour* Deep straw. *Nose* Intense aromas of orange blossom, lemon drop, cut grass and shaved ginger over top nuances of black licorice, grapefruit and black walnut. *Palate* Dry and medium bodied; concentrated up front, with citrus essence and green apple notes; rich, firm and extracted in the middle, with a feathery grip at the core and savoury acidity on the edges; saline tension is present throughout, drawing light tannins into a muscular finish of dragon fruit and ripe Empire apple flavours alongside undertones of lemon pith and fennel seed.

AGEABILITY Best consumed 2024–2027; will develop and hold through at least 2030.

FOOD PAIRINGS Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, *charcuterie*, lemon-braised chicken.

AVAILABILITY *Ontario* Winery, LCBO • 36423