

2021 CHARDONNAY CSV | VQA Beamsville Bench | Estate Grown

\$34.95 • 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, limestone-clay soil, elevation and moderating onshore breezes combine to create a *terroir* of great distinction. Vinified from the finest micro-parcels of mature vines at the estate, our CSV wines embody our highest commitment to quality and authenticity.

VINTAGE

2021 brought a warm growing season and turbulent autumn, delivering ripe fruit and moderate yields. Chardonnay ripened on time, producing rich yet elegant wines that are approachable on release.

COMPOSITION

Variety 100% Chardonnay
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 Pendelbogen **Density** 1,450/ac (3,600/ha)
Clone Undetermined **Avg Vine Age** 48 years

HARVEST DATA

Dates Oct 24 **Sugar** 21.8° Brix
Titrateable Acidity 6.7 g/L **pH** 3.50
Yield 3.5 mt/ac (65 hl/ha)

VINIFICATION

Whole-cluster pressing; fermented in 2nd–8th fill, 225L and 500L French oak barrels over 4 months using exclusively indigenous yeast; barrel aged *sur lie* for 20 months; full malolactic fermentation; minimal sulphur additions.

BOTTLING DATA

Date May 2023 **Alc/Vol** 13.0%
Residual Sugar < 2.0 g/L **Titrateable Acidity** 5.1 g/L
pH 3.75 **Production** 220 cs

SENSORY PROFILE

Colour Medium gold. **Nose** Aromas of ripe Mutsu apple, *crème brûlée*, vanilla and fresh curd over top notes of Key lime, cinnamon stick and crisp pastry. **Palate** Full in body and firmly structured; the attack is rich and stony with a note of black walnut; the middle is round, concentrated and harmonious, with a mineral-infused core of red apple fruit; a tightly woven strand of saline acidity brings energy throughout; the plush, satiny sheen carries to the back, melding on the finish with vibrant lemon-lime tones and lingering nuances of toasted almonds, lees, sea salt and wet stone.

AGEABILITY

Best consumed 2023–2027; will hold through at least 2029; decanting recommended.

FOOD PAIRINGS

Grilled or baked wild salmon, lobster with wild rice, lentil-Parmesan polpettes, roasted goose, baked squash or sweet potato dishes.

AVAILABILITY

Ontario Winery Exclusive • 529941

REVIEWS & ACCOLADES

Decanter

91 Pts • Top 20 Ontario Chardonnay Selection

Top 20 Ontario Chardonnays

Riesling and sparkling are the highlights here but this top-end Chardonnay, from the seven oldest rows (47 years) of the estate vineyard, is worth a look. Racy and fresh, with firm, chalky minerality and a bite of cider apple skin bitterness, it spends 20 months ageing on wild yeast lees in neutral oak, giving weighty flavours of creamy bircher muesli oatiness and a nutty cinnamon finish.

– Tina Gellie (12/23)