

CAVE SPRING

VINEYARD

2021 CABERNET FRANC DOLOMITE | VQA Beamsville Bench | Estate Grown

\$27.95 • 750 ml • 12 bt/cs • Extra Dry • Unfiltered



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 Cabernet Franc bears the mark of its origins. The calcareous clays of our site contribute to the savoury fruit and robust structure that are the wine's hallmark.

VINTAGE 2021 brought a warm growing season and turbulent autumn, delivering ripe fruit and moderate yields. Harvested on time, Cabernet Franc produced plush, refined wines approachable over the medium-term.

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.

HARVEST DATA *Date* Oct 25–Nov 3 *Sugar* 22.7° Brix
Titrateable Acidity 5.1 g/L *pH* 3.37
Yield 4.0 mt/ac (74 hl/ha)

VINIFICATION A 3-week maceration and fermentation using exclusively indigenous yeast; the wine was transferred, 35% by gravity, into 55% neutral, 40% 2nd–4th fill and 5% new French oak barrels where it aged for 13 months; barrel formats were 90% 225L and 10% 500L; minimal sulphur additions; unfiltered at bottling.

BOTTLING DATA *Dates* Oct 25–Nov 3 *Alc/Vol* 13.5%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 6.0 g/L
pH 3.58 *Production* 1,500 cs

SENSORY PROFILE *Colour* Medium garnet. *Nose* Saddle leather, Bay leaf, eucalyptus and black raspberry over top hints of graphite, black olive, clove and cracked pepper
Palate Medium bodied and supple in structure; granular tannins and dried fig nuances show through up front; the tannins taper to a fine grain in the middle, melding with dried cherry and juicy cassis fruit while nestled firmly into the wine's plush frame; as the tannins further mellow, they draw into a persistent, layered finish of gunpowder tea, caramel, fresh cherries and white pepper.

AGEABILITY Best consumed 2023 through 2026; will hold through at least 2028; decanting recommended.

FOOD PAIRINGS Roasted fowl (Guinea hen, turkey), mild sausages, duck roast, grilled steak, beef short ribs vegetable lasagne, grilled portobello mushroom.

AVAILABILITY *Ontario* Winery Exclusive • 905710