

# CAVE SPRING

## VINEYARD

2022 RIESLING DOLOMITE | VQA Niagara Escarpment | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • Dry



**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 Riesling bears the mark of its origins. The calcareous clays of our site contribute to the aromatic complexity and mineral texture that are the wine's signature.

**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* 100%

**ORIGIN** *Sub-Appellation* VQA Beamsville Bench  
*Sites* 100% 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* Sep 15–23 *Sugar* 19.7° Brix  
*Titrateable Acidity* 10.3 g/L *pH* 3.10  
*Yield* 3.2 mt/ac (59 hl/ha)

**VINIFICATION** An 8-hour skin soak prior to pressing; fermented over 8 weeks in stainless steel at cellar temperatures using exclusively indigenous yeast; aged in place for 8 months *sur lie*; minimal sulphur additions.

**BOTTLING DATA** *Dates* Sep 15–23 *Alc/Vol* 12.0%  
*Residual Sugar* 8.0 g/L *Titrateable Acidity* 9.3 g/L  
*pH* 3.05 *Production* 2,550 cs

**SENSORY PROFILE** *Colour* Medium yellow. *Nose* Aromas of candied grapefruit, lemon drop, quarry stone, Honeydew and fennel over hints of crushed ginger, Anjou pear and pulled thyme. *Palate* Dry and medium in body; chalky in feel with extracted citrus pith tones up front; the feathery grip of quince restrains succulent Asian pear fruit in the middle, all resting on a firm, stony substrate; pronounced salinity brackets the palate throughout, driving into a persistent and energetic finish of wet stone, Granny Smith apple, and yellow grapefruit.

**AGEABILITY** Best consumed 2024 through 2029; will develop through at least 2032.

**FOOD PAIRINGS** Onion tarts, vegetable or cheese casseroles, baked or poached lake fish, sautéed scallops, curried shrimp, grilled seafood, roasted poultry.

**AVAILABILITY** *Ontario* Winery Exclusive • 905106