

# CAVE SPRING

## VINEYARD

NV ROSÉ BRUT | VQA Beamsville Bench | Estate Grown

\$39.95 • 750 ml • 6 bt/cs • Extra Brut • Disgorged 09/2023



### 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 offer a Rosé Brut from Gamay, aged *sur lie* for 27 months, displaying vitality and depth true to vineyard and variety.

### COMPOSITION

**Varieties** 93% Gamay, 7% Chardonnay

**Estate Grown** 100%

**Vintages** 2020

### VINTAGE

2020 was a warm, dry vintage with low yields and highly concentrated fruit. Gamay ripened early, producing structured yet vibrant sparkling wine with long-term ageing potential.

### 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 Guyot

**Clones** Gamay 509

**Density** 1,450/ac (3,600/ha)

**Avg Vine Age** 4 years

### HARVEST DATA

**Dates** 8/31–9/3

**Titrateable Acidity** 11.2 g/L

**Yield** 2.0 mt/ac (37 hl/ha)

**Sugar** 19.1° Brix

**pH** 3.07

### VINIFICATION

A 3-hour, whole-cluster maceration prior to press fractioning; with the hearts fermented to dryness (< 2 g/L) in neutral, 225L oak barrels using selected yeast; aged *sur lie* for 6 months prior to *tirage*, and 27 months in bottle prior to disgorging; minimal sulphur additions.

### BOTTLING DATA

**Tirage–Disgorging** 6/21–9/23

**Dosage** 2.0 g/L

**pH** 3.00

**Alc/Vol** 12.0%

**Titrateable Acidity** 9.2 g/L

**Production** 530 cs

### SENSORY PROFILE

**Colour** Light strawberry. **Nose** Aromas of cassis, cranberry, Maraschino cherry and pine needle in the foreground; hints of ginger, butterscotch, wet stone in behind. **Palate** Extra dry and medium bodied with a fine *mousse*; the attack shows grippy Damson plum tones, followed by a stony, extracted mid-palate with citrus flesh, tart cherry and feathery tannins at the core; a crisp seam of salinity brings lustre and tension along the edges, mellowing as it draws into a richly textured finish with lingering nuances of crushed stone, Meyer lemon and fresh rhubarb.

### AGEABILITY

Best consumed 2024 through 2028; will develop through at least 2030.

### FOOD PAIRINGS

Salmon crostini, crab cakes, tuna tartar, beet and feta salad, charcuterie, pizza Margherita, roasted monkfish, seared duck with cherry compote.

### AVAILABILITY

**Ontario** Winery Exclusive • 908520