

CAVE SPRING

VINEYARD

2018 RIESLING ADAM STEPS | VQA Beamsville Bench | Estate Grown

\$26.95 • 750 ml • 12 bt/cs • Medium Dry



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| 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. Named after a series of limestone outcrops – known as the ‘Adam Steps’ – that ascend above our vineyard, this medium-dry Riesling captures the riveting tension between succulent fruit and mineral texture intrinsic to Riesling in our <i>terroir</i> . | |
| VINTAGE | 2018 was a warm vintage with normal precipitation and low yields. Riesling ripened early and fully, delivering structured, well extracted wines that promise long-term cellaring potential. | |
| COMPOSITION | <i>Variety</i> 100% Riesling <i>Estate Grown</i> 100% | |
| ORIGIN | <i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard | |
| TOPOGRAPHY | <i>Elevation</i> 125–155 m (410–510 ft) | <i>Slope/Exposure</i> 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 | <i>Trellis</i> 2-cane Pendelbogen <i>Clone</i> 21 | <i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 41 years |
| HARVEST DATA | <i>Date</i> Sep 29 <i>Titrateable Acidity</i> 10.2 g/L <i>Yield</i> 2.0 mt/ac (36 hl/ha) | <i>Sugar</i> 18.6° Brix <i>pH</i> 3.09 |
| VINIFICATION | Indigenous yeast fermentation in stainless steel over a 4 week period, finishing medium dry; 6 months of lees contact; minimal sulphur addition | |
| BOTTLING DATA | <i>Date</i> Apr 2019 <i>Residual Sugar</i> 23 g/L <i>pH</i> 2.89 | <i>Alc/Vol</i> 10.5% <i>Titrateable Acidity</i> 8.7 g/L <i>Production</i> 575 cs |
| SENSORY PROFILE | <i>Colour</i> Medium straw. <i>Nose</i> Ripe fruit aromas of pink grapefruit, papaya, Mutsu apple and yellow plum, with accents of wet stone and fresh herbs. <i>Palate</i> Light in body and medium dry, with ripe pear and clementine fruit up front and a supple mid-palate balanced by a well-defined streak of mineral acidity. Firm and stony in feel throughout, with a vigorous, persistent finish of citrus zest, fresh pastry crust and spice. | |
| AGEABILITY | Best consumed 2020–2026; will develop and hold through 2028 | |
| FOOD PAIRINGS | Light cream soups, Asian fruit salads, green curries with chicken, barbecue pork, fish satay, spicy shrimp stir fry, medium aged cheeses | |
| AVAILABILITY | Ontario Winery Exclusive • 901211 | |

