

2019 CHARDONNAY CSV | VQA Beamsville Bench | Estate Grown

\$29.95 • 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. On this gentle slope, limestone-clay soil and moderating onshore breezes combine to create a *terroir* of great distinction. Produced from the finest micro-parcels of mature vines at the estate, our CSV wines embody our highest commitment to quality and authenticity.

VINTAGE

2019 was a temperate vintage with normal heat, precipitation and yield levels. Chardonnay ripened on time, delivering precise, generously textured wines with medium to long-term potential.

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** 46 years

HARVEST DATA

Dates Oct 15–25 **Sugar** 21.8° Brix
Titrateable Acidity 9.0 g/L **pH** 3.17
Yield 2.5 mt/ac (46 hl/ha)

VINIFICATION

Whole-cluster pressing; fermented in 2nd through 8th fill, 225L and 500L French oak barrels over 3 months using exclusively indigenous yeast; full malolactic fermentation; aged 12 months *sur lie* in barrel; minimal sulphur addition

BOTTLING DATA

Date Dec 2020 **Alc/Vol** 14.0%
Residual Sugar < 2.0 g/L **Titrateable Acidity** 6.6 g/L
pH 3.42 **Production** 280 cs

SENSORY PROFILE

Colour Deep straw. **Nose** Orange marmalade, allspice and mandarin predominate, with hints of honeysuckle and wet stone.
Palate Dry and full bodied; the attack is rich in extract and lightly granular texture with ripe Anjou pear fruit; succulent cantaloupe and plush bee's wax tones fill the middle, lifted by a streak of saline acidity and underpinned by the wine's firm, stony structure; the salinity pushes vigorously onto a long finish of Asian pear, lemon pith and meringue.

AGEABILITY

Best consumed 2021 through 2026; will continue to develop through at least 2028

FOOD PAIRINGS

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

AVAILABILITY

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