

CAVE SPRING

VINEYARD

2018 BLANC DE BLANCS CSV | VQA Beamsville Bench | Estate Grown

\$49.95 • 750 ml • 6 bt/cs • Natural Brut • Disgorged 11/2025



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 this gentle slope, limestone-clay soil, elevation and moderating onshore breezes combine to create a *terroir* of great distinction. Vinified from the finest *crus* of mature vines at our estate, CSV wines embody our highest commitment to quality and authenticity.

COMPOSITION

Variety Chardonnay
Estate Grown 100%

Vintage 2018

VINTAGE

A warm vintage with ample precipitation and low yields. The Chardonnay-based sparkling wines are richly textured with elegant acidity and long-term ageing potential.

ORIGIN

Sub-Appellation Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY

Elevation 125–155 m (410–510 ft) **Slope/Exposure** 3–6% / NNW

SOIL

Stony clay loam till rich in Niagara Escarpment dolostone, shale, sandstone and limestone; 4–8 m deep over Escarpment shale, sandstone, and limestone bedrock.

VITICULTURE

Trellis 2-cane Guyot
Clones Undet., 77, 96

Density 1,450/ac (3,600/ha)
Avg Vine Age 27 years

HARVEST DATA

Dates Sep 6–12
Titrateable Acidity 9.0 g/L
Yield 2.3 mt/ac (43 hl/ha)

Sugar 19.0° Brix
pH 3.14

VINIFICATION

Whole cluster fruit was press fractioned, with the hearts barrel fermented bone dry (< 2.0 g/L), 80% in neutral 225L and 20% in 500L oak barrels using selected yeast; all lots aged *sur lie* 12 months; aged *en tirage* 74 months; zero-sugar *dosage*; minimal sulphur additions.

BOTTLING DATA

En Tirage 9/19–11/25
Dosage 0 g/L
pH 3.12

Alc/Vol 12.0%
Titrateable Acidity 8.4 g/L
Production 194 cs

SENSORY PROFILE

Colour Deep yellow. **Nose** Notes of baked apple, lemon curd, bread pudding, and star anise; nuances of vanilla extract, allspice and sea breeze. **Palate** Bone dry with a silky *mousse*; vibrant lemon pith tones up front, with a hint of marzipan; soft in the middle with extracted, harmonious flavours of golden berry, walnut, white pepper and toasted oats; the *mousse* takes on saline tension to the edges, providing lift while drawing the wine into a rich, smooth, lingering finish of quince, honeycomb, candle wax and wet stone.

AGEABILITY

Prime drinking 2028–2033; will develop and hold through at least 2036..

FOOD PAIRINGS

Asparagus soup, soft cow's-milk cheese (Camembert), fresh seafood platters, charred pork loin, stuffed portobello mushrooms, as an aperitif.

AVAILABILITY

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