

2023 RIESLING ESTATE | VQA Beamsville Bench | Estate Grown

\$22.95 • 750 ml • 12 bt/cs • 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. Along this gentle slope, dolostone soils, elevation, and moderating onshore breezes combine to produce a dry Riesling showing a mineral vitality true to our *terroir*.

VINTAGE

A long, temperate season with broad diurnal temperature shifts, high ripeness levels and moderate yields. Riesling ripened late, delivering dense, pristine wines with long-term ageing potential.

COMPOSITION

Variety 100% Riesling
Estate Grown 100%

ORIGIN

Sub-Appellation Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY

Elevation 125–155 m (425–510 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
Clone 21, 49

Density 1,450/ac (3,600/ha)
Avg Vine Age 23 years

HARVEST DATA

Dates Oct 19–Nov 2
Titrateable Acidity 8.8 g/L
Yield 4.0 mt/ac (74 hl/ha)

Sugar 20.0° Brix
pH 3.10

VINIFICATION

8-hour maceration; 8-week fermentation, 80% in stainless steel and 20% in a 3,500L cask; all lots fermented at unregulated temperatures using exclusively indigenous yeast and aged 8 months *sur lie*; minimal sulphur additions.

BOTTLING DATA

Date Sep 2024
Residual Sugar 5.4 g/L
pH 3.13

Alc/Vol 11.5%
Titrateable Acidity 6.8 g/L
Production 2,490 cs

SENSORY PROFILE

Colour Pale yellow. **Nose** Aromas of Mirabel, Golden Delicious apple, Key Lime pie and ruby grapefruit; nuances of ginger, oregano, fennel and candle wax. **Palate** Dry and medium bodied; round yet stony up front, with a note of blood orange; the mid-palate is rich with a mineral underpinning beneath extracted yellow plum, blueberry, yellow citrus and licorice flavours, tinged by a note of white flower; supple on the edges with brightening salinity to the back, building into a full, mineral-driven and savoury finish of citrus zest, green tea, thyme and almond extract.

AGEABILITY

Prime drinking 2027–2033; will develop through 2038, holding beyond.

FOOD PAIRINGS

Lobster bisque, sashimi, grilled trout, lemon-chicken, *Dahl*, sweet potato curry, *choucroute* garnis, roasted pork loin, medium cow's milk cheese.

AVAILABILITY

Ontario Winery, Vintages Essentials • 286377

REVIEWS & ACCOLADES



IAN D'AGATA WINE REVIEW

92 Pts

Update on Canadian Wines: Recent Vintages of Niagara's Great Wines

Lively straw-green. Pungently perfumed and intense notes of lime, cinnamon, yellow plum and a hint of honeycomb on the nose. Then round and mellow, but with good juicy cut to the flavours that echo the aromas. Finishes classically dry with some very strong notes of Key lime pie and aromatic herbs. 100% Riesling picked in four parcels and various micro-parcels that are normally used to make the upper-end CSV wines. Skin contact in part (12-16 hours) and about 50% barrel fermented in 25-30% neutral oak casks and old oak *barriques*. 50% malo done. Lots of wine for the money. Drinking window: 2026-2032.

– Ian D'Agata (02/26)



91 Pts ★★★★★ **Value**

This fine, estate grown Riesling is showing more than good fruit firm acid and balance. There is a quiet sophistication that surprised me at \$22. The nose shows good ripeness with subtle peach, honey, lemon and petrol. It is medium weight, with some flesh and richness, yet only 11.5% alcohol keeping it delicate somehow. Everything is well integrated and proportioned, with fine minerality and acid on the finish. The length is very good to excellent, echoing peach/apricot and honey. Should drink well for at least five years.

– David Lawrason (02/26)

WINEENTHUSIAST

90 Pts Best Buy

This is a wine with an aromatic set that will have you swirling and sniffing for an embarrassingly awkward amount of time. First, there's the aroma of sweet honeycomb that Winnie the Pooh would covet. Next up are mirabelle plum and apple butter notes. After that rich treat, the wine's zippy acidity and fresh lemon, tangerine and chamomile flavours take you by surprise.

– Michael Alberty (09/25)

Wine Spectator

88 Pts

White flower, lanolin, lemon, peach and apple notes mingle in this fresh, juicy white. Ends with a mouthwatering impression. Drink now through 2030.

– Bruce Sanderson (09/25)