

## 2017 RIESLING ESTATE | VQA Beamsville Bench

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**ABOUT THIS WINE** This wine originates from our Cave Spring Vineyard, located 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 on-shore breezes combine to produce a dry Riesling from old vines with a distinctive mineral quality that site and vine age alone will deliver.

**VINTAGE** 2017 was marked by a cool growing season followed by a sunny, dry fall allowing for extended ripening. The Rieslings are supple and aromatic, with medium-term ageing potential.

**COMPOSITION** 100% Riesling

**ORIGIN** *Vineyard* Cave Spring Vineyard *Appellation* Beamsville Bench

**TOPOGRAPHY** *Elevation* 125–155 m (425–510 ft) *Slope* 3-6% / north-northwest  
*Exposure* north-northwest

**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

**VINEYARD PARCELS** *Planting Dates* 1978, '98, '00, '01, '12 *Avg Vine Age* 20 years  
*Density* 1,450/ac (3,600/ha) *Trellis* 2 cane pendelbogen VSP  
*Clone/Rootstock* 21/SO4, 21/3309, 49/SO4

**HARVEST DATA** *Date* Sep 29–Nov 17 *Sugar* 19.7° Brix  
*Titrateable Acidity* 7.8 g/L *pH* 3.16  
*Yield* 4.75 mt/ac (84 hl/ha)

**VINIFICATION** Cool-temperature fermentation in stainless steel over a 3 week period, 50% with indigenous and 50% with selected yeasts; 7 months on the fine lees prior to bottling

**BOTTLING DATA** *Date* July 2018 *Alc/Vol* 11.5%  
*Residual Sugar* 7.4 g/L *Titrateable Acidity* 7.7 g/L  
*pH* 3.22 *Production* 2,475 cs (9L)

**TASTING NOTES** Fragrant aromas of pineapple, honey and spiced pear rise over top nuances of rose water and white flower. Dry and medium bodied, the palate shows grapefruit pith on the attack, with a round, viscous feel in the middle that wraps around the wine's firm, chalky core and delicate acidity. This synthesis of oily extraction and crispness carries notes citrus, almond and allspice long onto the finish.

**AGEABILITY** Best consumed 2018 through 2023; should hold until at least 2027

**SERVING SUGGESTIONS** Lobster bisque, sashimi, sautéed trout, lemon-chicken, sweet potato curry, *choucroute*, roasted pork loin, medium cow's milk cheese

**AVAILABILITY** *US Importer* HB Wine Merchants (Hartly, DE)