

HB Wine Merchants presents wines from: **Cave Spring Vineyard**



CANADA

Cave Spring 'Select Late Harvest'

VQA Lincoln Lakeshore



Brand Highlights

- Founded in 1996 by the Pennachetti Family and Angelo Pavan, childhood friend of Len Pennachetti. The estate is managed by Len and his younger brother, Tom
- Cave Spring is a leading grower of premium wines that reflect the distinct terroir of the Niagara Peninsula, one of three Designated Viticulture Areas within Ontario
- 100% Riesling made from grapes left to desiccate on the vine through late autumn. Further concentration of sugars and acids occurs when the berries are partially frozen by the first deep frosts of the season.

The Estate

Named by 18th century European settlers for the limestone caves and mineral springs located throughout the property, Cave Spring Vineyard is situated on a gently sloping hillside of the Niagara Escarpment known as the Beamsville Bench. The Niagara Escarpment is a tall cliff left behind by the glaciers that formed Niagara Falls. Founded in 1996 but dates back to 1978 when father & son, John & Len Pennachetti, planted some of the region's first vinifera vines in the Niagara Peninsula. Recognizing the possibilities, they sought out and planted noble European varieties they believed would best capture the area's full promise—in particular, Riesling vines purchased from the German nursery, Weis Reben, on the Mosel. The Weis family began exporting its Riesling Clone 21 to Canada and established vineyards in Canada. Daughter Anne Weis came to Canada to work for her father's business, met and married Len's brother, Tom Pennachetti, and the wine family connection was born. Cave Spring now encompasses over 166 acres (158 of which are at CSV proper) and 40 acres under single long-term contract grower (Andrewes Vineyard). More than half the plantings are Riesling.

Wine Making

Partially frozen grapes are selectively harvested and pressed at temperatures of -7 degrees Celsius (around 19 degrees Fahrenheit). The must was fermented in stainless steel at cool temperatures over a 20-day period using selected yeast strains.

Tasting Notes

The nose is highly aromatic with aromas of peach, apricot and poached pear over top notes of exotic citrus, spice and honeycomb. The palate is full and sweet with a round, seamless feel, gently lifted by well integrated acidity throughout. Rich flavors of raisin, dried apricot and orange marmalade dominate, carrying with great intensity alongside nuances of pear preserve long into the finish.

Press

- ◆ 2017 Vintage **93 Points**—Wine Enthusiast [Editor's Choice]
- ◆ 2017 Vintage **90 points**—Wine Spectator
- ◆ 2017 Vintage **90 Points**—Wine Advocate
- ◆ 2016 Vintage **91 points**—Wine Enthusiast
- ◆ 2016 Vintage **89 points**—Wine Spectator

Product Specifications

- Available in: 375mL-12 [Natural Cork]
- UPC: 7 79334 15901 1
- SCC: 1 07 79334 15901 8
- Case (in.): 10" x 8" x 12.5"