

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



CANADA

## Cave Spring Riesling 'Estate'

VQA Beamsville Bench



### 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 grown on a hillside of the Niagara Escarpment overlooking Lake Ontario known as Beamsville Bench. Limestone clay soil, ideal elevation and on-shore breezes combine to produce a dry Riesling from old vines with distinctive mineral quality that site and vine age alone can only deliver.

### 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

Cool temperature fermentation in stainless steel over a three week period. 50% indigenous yeasts + 50% selected yeasts. Seven months on the fine lees prior to bottling.

### 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 of citrus, almond and allspice on the finish.

### Press

- ♦ 2023 Vintage **90 Points**—Wine Enthusiast [BEST BUY]
- ♦ 2023 Vintage **88 Points**—Wine Spectator
- ♦ 2020 Vintage **91 Points**—Wine Enthusiast
- ♦ 2020 Vintage **90 Points**—Wine Advocate
- ♦ 2020 Vintage **89 Points**—Wine Spectator

### Product Specifications

- Pack: 750mL/12 [Cork]
- UPC: 7 79334 86377 2
- SCC: 1 07 79334 86377 9
- Case: 12.5" x 10" x 13"