HB Wine Merchants presents wines from: Cave Spring Vineyard



CANADA

Cave Spring Gamay

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
- Made with 100% Gamay grapes grown from the Cave Spring Vineyard, nestled on a gently sloping terrace of the Niagara
 Escarpment overlooking Lake Ontario. In this hillside terroir, a combination of limestone-clay soils, elevation and moderating
 on-shore breezes delivers a singular expression of Gamay, exhibiting bold, invigorating fruit with overtones of pepper and spice

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

The vinification is a 30-day maceration and fermentation using exclusively indigenous yeasts; aged for 11 months in neutral 225L and 500L oak barrels.

Tasting Notes

On the nose, aromas of red cherry, tobacco leaf, white pepper and tapioca over notes of peppermint, cinnamon and ginger. The palate is medium-bodied with a creamy, pomegranate-tinged attack followed by juicy red currant fruit woven into refined tannins. Delicate acidity provides lift and definition giving way to concentrated black raspberry and blueberry fruit and lingering, savory accents of fresh thyme and sage.

Press

- ◆ 2023 Vintage **92 Points**—Wine Enthusiast [BEST BUY]
- ◆ 2021 Vintage **90 Points**—Wine Enthusiast [BEST BUY]

Product Specifications

Available in: 750mL-12 [Natural Cork]

UPC: 7 79334 28569 7
SCC: 1 07 79334 28569 4
Case (in.): 12" x 10" x 13"