

2016 RIESLING CSV | VQA Beamsville Bench

\$ • 750 ml • Dry



ABOUT THIS WINE	This wine originates from the limestone-rich soils of our Cave Spring Vineyard, located on a terrace of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Produced from among the oldest, lowest-yielding vines at the estate, our CSV wines embody our highest commitment to quality and authenticity.		
VINTAGE	2016 was an extremely warm, dry and ripe vintage with moderate yields. While plush and open-knit upon release, the Rieslings possess the acidity to ensure medium- to long-term ageability.		
COMPOSITION	100% Riesling		
ORIGIN	<i>Vineyard</i> Cave Spring Vineyard	<i>Appellation</i>	Beamsville Bench
TOPOGRAPHY	<i>Elevation</i> 125–155 m (425–510 ft)	<i>Slope</i>	3–6%
	<i>Exposure</i>	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	<i>Planting Dates</i> 1998, 1978	<i>Avg Vine Age</i>	30 years
	<i>Density</i> 1,450/ac (3,600/ha)	<i>Trellis</i>	2-cane <i>pendelbogen</i>
	<i>Clone/Rootstock</i> 21/SO4, 21/3309, 49/SO4		
HARVEST DATA	<i>Date</i> Sep 23–Oct 25	<i>Sugar</i>	20.3° Brix
	<i>Titrateable Acidity</i> 7.7 g/L	<i>pH</i>	3.11
	<i>Yield</i> 3.5 mt/ac (62 hl/ha)		
VINIFICATION	Cool-temperature, indigenous yeast fermentation in stainless steel over a 8 week period; 5 months on the fine lees prior to bottling		
BOTTLING DATA	<i>Date</i> Apr 2017	<i>Alc/Vol</i>	12.0%
	<i>Residual Sugar</i> 6.7 g/L	<i>Titrateable Acidity</i>	7.1 g/L
	<i>pH</i> 3.11	<i>Production</i>	820 cs (9L)
TASTING NOTES	The nose exhibits intense aromas of lime and pink grapefruit with notes of savoury herbs, Asian pear and green melon in behind. The palate is full in body with crisp, juicy citrus notes up front and a broad, dense middle of ripe Honeydew melon fruit underpinned by a chalky texture. The finish is dry, saline and laden with mineral extract , tinged to the end with a persistent note of citrus pith.		
AGEABILITY	Best consumed 2020 through 2026; will hold through at least 2030		
SERVING SUGGESTIONS	Grilled Turbot or Snapper; stuffed Sole, curried prawns, tempura, onion tart, roasted Cornish hen, pork tenderloin, soft cow's milk cheese		
AVAILABILITY	<i>US Importer</i> HB Wine Merchants (Hartley, DE)		