


















## CAVE SPRING

**\$22.15**

\* Suggested retail price

# Pinot Noir VQA Niagara Escarpment 2019

 Sustainable

	Product code	13299259
	Licensee price	\$19.23
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	Ontario
	Subregion	Niagara Peninsula, Niagara Escarpment
	Varietal(s)	Pinot Noir 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	2,1
	Closure type	Cork
	À boire	Best consumed 2020 through 2023; will hold through at least 2025

### ABOUT THIS WINERY

More than three decades ago, the Pennachetti family helped to pioneer the cultivation of noble European grape varieties on the Niagara Peninsula with the planting of their first Riesling and Chardonnay vines at Cave Spring . In the years since, Cave Spring has established itself as one of Canada's most acclaimed wineries, earning a reputation for crafting elegant and distinctive cool-climate wines in the heart of Ontario's wine country.

### TASTING NOTES

The nose has black cherry, red currant, cedar and leather. Undertones of all-spice and and earthy notes of forest floor. The palate exudes red cherry. Red currant with integrated but firm tannins. This leads to cranberry and purple plum on the mid-palate. The finish is long and lingering with juicy red fruit and notes of mint and spice.

Serving Suggestions: Roast of chicken or turkey; spicy sausages; braised veal shank or rabbit; pork tenderloin with berry coulis; tomato-based pasta dishes; m...

### PRODUCTION NOTES

Our Pinot Noir originates from vineyards nestled along gently sloping hillsides of the Niagara Escarpment overlooking Lake Ontario.

A 21-day maceration and fermentation using 100% indigenous yeasts; barrel ageing for 15 months in

Oeno Selections  
4 Place du Commerce, Suite 550  
Verdun, QC H3E 1J4  
(514) 769-1990  
2nd-6th fill, 225L and 500L French oak barrels

SELECTIONS  
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