

CAVE SPRING



cellar tours and tastings*

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strictly riesling (45 minutes)

An introduction to how we grow our signature grape - Riesling. Following a guided tour of our cellars, we will follow the path of the Riesling grape from its inception in the vineyards of the Niagara Escarpment to the finished wine in the bottle. Included will be a tasting of three Rieslings.

\$12/guest

looking down a barrel (45 minutes)

One of the great mysteries of the oenological universe is the effect of barrel aging on wine. Learn how Chardonnay and Cave Spring reds can be transformed by the use of oak.

\$12/guest

wine and cheese match-up (45 minutes)

Wine and cheese; sounds simple; but done just right, the match can be one of the most sublime and complex imaginable. Taste three cheeses - selected by Inn On the Twenty chef, Kevin Maniaci - with three Cave Spring wines and learn why some pairings harmonize, while others clash.

\$18/guest
\$20/guest
for premium wines

cave spring uncorked (45 minutes)

An introduction to the basics of grape growing and wine making in the Niagara Peninsula, focusing on the unique climatic conditions of the Niagara Escarpment, and their imprint on our wines. Following a guided tour of our cellars, relax and enjoy a tasting of three Cave Spring wines.

\$9/guest

weekend cellar tastings

Join us Saturdays and Sundays (Saturdays only November through May) at 11:00am or 2:00pm for our themed tutored tastings in our Vintner's cellar. Themes change monthly. Log on at cavespring.ca for further details.

\$15/guest

* Reservations required for all pre-arranged tours and tastings. Tour prices include all applicable taxes.

* \$5 are redeemable for the purchase of a bottle of wine after the tour.