

2013 PINOT NOIR

VQA TWENTY MILE BENCH



PRODUCT STATS:

CASES PRODUCED:	3663
BOTTLING DATE:	August 14
RETAIL PRICE:	\$19.95
LCBO #:	1545

TECHNICAL ANALYSIS:

ALCOHOL/VOL.:	13%
RESIDUAL SUGAR:	<2.0 g/L
pH:	3.7
TA:	6.8 g/L
BRIX:	21-24

WINEMAKER'S NOTES:

We farm more than 33 acres (13.7ha) of Pinot Noir vines. Our vines were planted in 2001 & 2002, with a selection of Dijon clones to provide us with diversity in the vineyard. Everything we do from the vineyard to the bottle focuses on expressing the purity of Pinot Noir fruit. This typically means a very minimalistic approach in the cellar as our aim is to preserve our terroir so it can be enjoyed in the glass. There are no fancy tricks to making great Pinot Noir -- just hard work and a passion for our vineyard.

JAY'S PALATE:

Bright cherry-coloured wine with nuanced nose with lots of cherry, a gentle minerality and hints of earth and spice. The palate is intense with flavours of cherry, red currant and a long finish.

THE FLAT ROCK CELLARS MANTRA:
MAKE GREAT WINE
MAKE GREAT EXPERIENCES

IT'S REALLY SIMPLE
WINE IS MEANT TO BE ENJOYED, SO LET'S DO IT
LEAVE ALL PRETENSES AT THE CELLAR DOOR
BECAUSE IN WINE THERE IS TRUTH
BUT WHOSE TRUTH IS IT?

FIND YOUR OWN TRUTH



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