

2019 GRAVITY PINOT NOIR

VQA TWENTY MILE BENCH

RELEASE DATE: JUNE 1ST, 2021

PRODUCT STATS:

CASES PRODUCED:	431
BOTTLING DATE:	September 2020
RETAIL PRICE:	\$39.95

TECHNICAL ANALYSIS:

ALCOHOL/VOL:	12.5%
RESIDUAL SUGAR:	> 3 g/L
pH:	3.49
TA:	5.6 g/L
BRIX:	21.6

WINEMAKER'S NOTES:

This was a barrel selection from 100% estate Pinot Noir lots chosen for a flavour profile distinguished by bold fruit, depth of flavours and full Pinot Noir textures on the palate. The selected barrels were also deemed to be the most ageworthy of the 2019 Pinots. The fruit is hand-picked, sorted and destemmed then cold soaked to showcase the ripe berry flavours prior to warming the must to encourage fermentation too. The ambient yeasts in our cellars are used to express our terroir. During fermentation we gently soak the cap to achieve a balanced extraction of fruit and tannin. Total maceration of upwards 35 days allows for ideal integration of the tannin structure and the flavour from the skins. Only the free-run juice is selected for this wine and it is rolled to barrel using gravity. A mixture of French Coopers are used and only 15% new oak. We are striving for purity in our Pinot Noir wines. Once the final selection of barrels is made for the Gravity blend the wine is racked, settled and then bottled unfiltered. Total elevation is 10 months, once again to highlight the purity of fruit from our vineyard in the finished wine.

TASTING NOTES:

Bold, black cherry fruit aromas and flavours with good mid weight and a long textured finish.



FLAT ROCK
CELLARS

Order Number: 1-855-994-8994
customerservice@flatrockcellars.com
www.flatrockcellars.com



flatrockcellars



flatrockcellars



winemakersnotes