

# FLAT ROCK CELLARS



## 2023 PINOT NOIR

VQA Niagara Peninsula VQA

Hand-picked, hand-sorted, small batch ferment, French oak barrels; no detail is spared when crafting our Pinot Noir. The 2023 vintage is shaping up to be a classic! Our vineyards proximity to the cooling effects of Lake Ontario allowed our fruit to reach optimal maturity before the fall rains. The result was perfectly balanced and concentrated berries for the winemakers to work with.



After fermentation in geothermally-controlled tanks, the wine was gravity-fed to our cellar to mature over the next 11-months in a variety of French oak barrels.

The result is elegant and concentrated red fruit flavours, vibrant colour and youthful grippy tannins. The refreshing acidity balances the nuanced spice from oak ageing.

BIN: 23007

4672 Cases Produced

The foundation for great wine is built from the geologically diverse, ancient limestone soil upon which our exceptional winery stands. The wines of the Foundation Series are classically fruit-driven and varietal-focused, each enhanced by the unmistakable traits of our vineyards. The wines are sustainably made with great care and precision in our ve-level gravity-ow production facility.

Alcohol: 13%	Residual Sugar: 2.32 g/L	Bottling Date : Aug 2024	 
TA: 5.97 g/L	Brix: 21.4	pH: 3.78	
SOIL TYPES: Clay loam, fractured dolomitic limestone.			



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