



## 2020 GRAVITY PINOT NOIR

\$31.66

VQA Twenty Mile Bench VQA

94 Points - Jamie Goode, The Wine Anorak

94 Points - Vic Harradine, Wine Current

93 Points - Rick Vansickle, Wines In Niagara

A vintage, and a wine, like this do not come around very often. This is something special.

True to the ripeness of the 2020 vintage, this wine pours darker and richer than Gravity's past. The nose of this youthful wine is concentrated red primary fruits; a complex medley of red and black cherry, raspberry, strawberry, and black currant all perfectly balanced with the spice notes from careful barrel ageing.

On the palate, there is a distinct intensity of fruit - powerful yet finessed. The flavours match the aromas and lead to a long, lingering finish of sweet red fruit. The grippy tannins are ever present, showcasing the ageing potential of this wine, but a velvety texture develops with time in glass.

Decant and drink now to appreciate the opulence of the 2020 Gravity or carefully cellar for 5+ years to experience the seamless integration of its components.

Perched high atop the Twenty Mile Bench on the Niagara Escarpment, the Flat Rock Vineyard is comprised of limestone-rich, calcareous deposits running through clay and sandy beds of loam. These rugged soils and a relatively steep northern exposure would be a challenge for many varieties, but are perfect for coaxing out the purest expressions of Pinot Noir, Chardonnay and Riesling.

Viewed from above, the vineyard appears a uniform and harmonious site. Down on the ground however, it is strewn with a variety of geological features, soil types, and clones. It is a dynamic place with changing aspects and elevations leading to a complex topographical patchwork of grape varieties and clones resulting in wines as unique as the site.

The goal with our Capstone Series is to create wines of uncompromising quality that convey the characteristics inherent to this special place; aromas, flavours and textures that can only be ours.

Enjoy our very best!

BOTTLING DATE: AUGUST 2021		ALC/VOL: 13.8%	BRIX: 22.6
RS: 1.5 g/L	pH: 3.7	TA: 5.7	Cases Produced: 880
<b>BLOCK SELECTION</b> PN - Melange 21% - September 25 @23.9 brix PN - Lucky 21% - September 16 @20.6 brix PN - 115 18% - September 25 @22.8 brix PN - Manitoba 17% - September 22 @ 22.5 brix PN - Woody 12% - September 21 @23.0 brix PN - Pond 10% - September 23 @23.2 brix		<b>BARREL SELECTION</b> Total Barrels - 61 (100% French Oak) New Oak - 14.7% Cadus (15), Dargaud & Jaegle (12), Sirugue (9), D'Aquitaine (8), Trust (7), Mercurey (3), Saury (2), Damy (1), Master (1), Montgillard (1)	



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