



2021 NADJA'S VINEYARD RIESLING \$26.08

VQA Twenty Mile Bench VQA

True to the vintage, the 2021 exudes all the classic citrus, stony hallmarks of Nadja's Vineyard, but then kicks it up a notch with hints of lemon drops and melon. All that intensity is seamlessly balanced by a sweet purity of fruit and vibrant acidity; perfectly integrated to create an ethereal drinking experience. Off-dry with exceptional length and a long life ahead. Drink Now or cellar for 20+ years.

Nadja's Vineyard is a 2.3-acre block of Riesling that was planted in 2001. The shallow clay loam soil with visible veins of glacial deposits, rests upon a thick layer of fractured dolomitic limestone. The vineyards rugged soil composition results in a deeper root system, forcing the vines to struggle and search for water in the cracks of the limestone.

The ridge of the Niagara Escarpment is some 100 feet higher in elevation than the lowest part of the Flat Rock Vineyard. This higher elevation, complex topography and distance from the regulating effects of Lake Ontario results in Nadja's Vineyard having a cooler average temperature during the growing season.

The outcome is increased hangtime and a slower maturation of the fruit resulting in a purity of fruit from this special corner of the property.

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!

Ed Nadonich

BOTTLING DATE: APRIL 2022		ALC/VOL: 11%	BRIX: 19.2
RS:13 g/L	pH: 2.83	TA: 9.42	Cases Produced: 220



FLAT ROCK CELLARS

2727 7th Avenue | Jordan Ontario L0R 1S0 | (905)-562-8994 | info@flatrockcellars.com

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