

# DOMAINE QUEYLUS

*Wines of Exception*

## 2020 PINOT NOIR TRADITION



### **Terroir and Viticulture:**

This wine is grown in the Niagara Peninsula. An incredibly rich-yet-nuanced, terroir-based wine.

Each vineyard is cared for by hand, from pruning to hand-harvesting, and the vines are grown organically. No synthetic herbicides or insecticides are ever used.

### **Vintage:**

2020 was a hot and mostly dry season with just the right amount of precipitation for established vineyards with moderate yields. There was little disease pressure- we almost made it look easy to grow grapes in Ontario!

### **Vinification:**

After a short passage in a chilled tank to clear the juice, the must is barreled, and we let the tanks warm up so that naturally-occurring indigenous yeast from the vineyard may slowly start the fermentation. We believe indigenous yeasts make the most complete, textured, complex wines. The wine then naturally goes through malolactic fermentation, usually by the spring following the harvest.

The wine is then patiently aged in selected French oak barrels (about twenty percent of which are new) for 16 to 18 months.

### **Tasting Notes:**

The nose gives notes of dark cherry, raspberry, rose petals, and hibiscus, which all gather to produce a complex bouquet. With more dark cherry and ripe raspberry notes on the midpalate, this Pinot Noir Tradition is framed with acidity, structure, soft integrated tannins, and subtle oak – beautifully balanced.

This Pinot Noir is an example of the remarkable 2020 growing season in Niagara combined with an early pick date and skilled winemaking to carefully balance refreshing acidity with ripeness. The Tradition is clearly the *'deal'* pricewise. Mouth-watering, long and satisfying dark-fruited elegance on the finish.

Best from 2022 to 2027

*\*Tasting notes written n January 2023*

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