

2019 PINOT NOIR SIGNATURE



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:

Weather conditions for 2019 were generally cooler and wetter than normal, but overall, the season was good. June brought summer weather with normal temperatures across Ontario and the growing season got under way. The summer was warm and sunny with a few heat waves in July and intermittent storms in August.

September was comparatively quiet and cool with some rain. October weather was mild but damp, followed by an unusually early cold snap in mid-November. Most white varieties were harvested early and were of excellent quality. Yield reductions were common for many of the red varieties to ensure optimal ripeness, particularly for later maturing varieties.

Vinification:

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 (mostly neutral) for 16 to 18 months.

Tasting Notes:

We make our Signature Pinot Noir in an approachable style to convince people to drink more Pinot. This is a licensee wine, sold predominantly to restaurants. It is easy to pair with a variety of foods and great on its own by the glass.

On the nose you are greeted with red fruit - red currant, sour cherry and cranberry - and warm baking spices.

The palate reflects the nose and adds just a hint of Pinot earthiness. This wine finishes with a bright acidity that entices you in for another sip.

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