



FLAT ROCK

C E L L A R S

Flat Rock Cellars Wine Styles and Philosophy

The main focus for Flat Rock Cellars has been to plant its vineyards with Riesling, Chardonnay and Pinot Noir. Given the regional characteristics, the sub region and the actual site of the property, or terroir, it is believed that these three varieties will consistently deliver the high quality of wines Flat Rock Cellars aims to achieve.

Within each variety, two tiers of wine will be produced; an Estate tier and a Reserve tier. They both serve to express the unique characters of our vineyards and wine styles; however, they each offer the consumer a distinctly memorable wine experience.

In general, our Estate tier had been designed to provide a fruit forward, easy drinking wine experience, aimed at fully expressing the varietal characteristics along with distinct Flat Rock Cellars traits; a wine enhanced by our care and attention in the vineyard and winery.

The Reserve tier, consisting of Nadja's Vineyard Riesling, Rusty Shed Chardonnay and Gravity Pinot Noir, is aimed at expressing the absolute best each variety has to offer. Each wine shows great depth and is intricately layered, which is derived from the sub blocks within our vineyards that have expressed exceptional purity of fruit and delivered high quality grapes and wine.

Each variety and our tiered wines are explained in detail below.

Riesling

Flat Rock Cellars believes Riesling to be the most pure of all the grape varieties. Riesling should showcase the natural acidity and minerality that has made the grape famous throughout the world. We use a German Riesling clone, which retains natural acidity and offers an amazing depth of flavour. The most important aspect of Riesling is getting it right in the vineyard. It needs to be nurtured and harvested at just the right time. Too early, and Riesling will have too high acidity without the required flavour development. Too late and the natural acidity will degrade and the resultant wine will look flabby and lifeless.

The Estate Riesling is designed to showcase classic Riesling fruit and acidity in a forward, easy drinking style. It is generally mouth filling while still refreshing and offers flexibility for food and wine matching.

Truly Inspiring Wine

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The Nadja's Vineyard Riesling is a small block located at the top of the property, just on the left of the winery entrance. It is cooler than the rest of the vineyard by an average of 2.5°C and is subjected to the prevailing escarpment winds. This allows the Riesling to keep relatively free of disease and take advantage of a longer hang time. This means that the flavours develop in the Riesling at a slower pace and also allows the grapes to retain a higher level of acidity. This wine is made to age for an extended period of time and is considered a Riesling for people who are serious about the variety. The vineyard sight offers a purity of fruit rarely seen, or at least captured, in the variety and it also has an amazingly high level of concentration and extract.

Chardonnay

This versatile variety works especially well in the Flat Rock Cellars vineyards. We have selected two Burgundy clones and planted the clones using two different rootstocks. Cool climate Chardonnay provides the consumer with an elegant white wine that still has weight and power, without the 'overblown' butter and oak notes.

The Estate Chardonnay is made in a fruit forward style, highlighting the tropical fruit and natural acidity in the wine. We believe all Chardonnay benefits from some oak ageing. Although not necessarily obvious as oak, oak ageing creates extra layers of complexity and a new level of fruit. Flat Rock Cellars uses a mixture of tank and barrel fermented wines. These wines may also be aged on the lees in tank and/or in barrel. Some of this wine will also be put through Malolactic Fermentation to lower the natural acidity and provide a creamier mouth feel. All these different wines are blended together to create a fruit forward, complex and layered Estate Chardonnay. It is exceptional value for money and takes the fruit forward style of Chardonnay to the next level.

The Rusty Shed Chardonnay is fully barrel fermented, lees aged and stirred, and will undergo anywhere from 50% to 100% Malolactic Fermentation, depending on the composition of the grapes at harvest. This wine is made and blended to offer a complex mix of melon and fleshy fruit, spicy oak notes, creamy mouthfeel and balanced acidity. It is made to improve with age and will highlight the potential of our vineyard sites and Flat Rock Cellar's passion for a premium, layered and elegant Chardonnay.

Pinot Noir

Flat Rock Cellars believes the Niagara Peninsula, the bench and in particular our vineyard, has the potential to produce world class, premium Pinot Noir. It is possible to

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get this variety ripe and full of flavour every year given our terroir and growing conditions. However, this will not happen without dedication to premium vineyard practices and careful and thoughtful handling in the winery. Pinot Noir is a very fickle variety and it requires more attention and care than any other grape variety. This means attention to detail and making no compromises in the vineyard, during hand harvesting, processing and ageing or bottling.

The Estate Pinot Noir is designed to offer fruit forward wines with a backdrop of spice and soft but evident tannins. This wine is fully barrel aged and made in exactly the same way as our Gravity Pinot Noir. This blend is assembled from selected batches of Pinot Noir that offer the lighter red fruits and rounder softer palate. It is made for early drinking, within 12-18 months and an easy match to most food types.

The Gravity Pinot Noir is made to showcase the ultimate in Niagara Pinot Noir. It is assembled using the best batches, clones and individual barrels of Pinot in our cellars. The blend will lean towards dark cherries and plums, spice and earth with a rounded, firm tannin structure. It is made to offer the consumer a unique wine experience, rich with mouth feel, elegance and power all at the same time. It is a wine that will evolve with cellaring and everyone is encouraged to follow its development by drinking a bottle regularly to witness its evolution.

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