



FLAT ROCK

C E L L A R S

Winemaking

The winery was specifically designed to process Pinot Noir. The Pinot Noir is brought into the winery at the top level and processed utilizing only gravity. The Pinot Noir, as with all the varieties, is handpicked in small 20kg baskets. These baskets are hand sorted on a conveyor belt and then destemmed directly into 4.5 tonne fermenters. These fermenters are hand plunged every six hours (4 times per day) to gently extract maximum colour and tannin without over extracting bitter characters. Post fermentation the Pinot Noir is run by gravity directly to the lower barrel cellar where it ages in 100% French oak and awaits Malolactic Fermentation in the spring.

The Chardonnay and Riesling are both whole bunch pressed on the middle level. Approximately 70% of the Chardonnay is aged in French oak and the remaining 30% is aged on its lees in stainless steel tanks. The Riesling is gently pressed to stainless steel tank and fermented at low temperatures to maintain its minerality and freshness.

The winemaking team has a very hands-off approach in the winery and prefers to just guide the wine using simple (natural) tools such as temperature and lees ageing. They aim to make fruit driven, complex wines that are ultimately enjoyed with food (and friends).

Truly Inspiring Wine

Tel: +905-562-8994 Fax: +905-562-9162

www.flatrockcellars.com

2727 Seventh Avenue, Jordan Ontario, Canada L0R 1S0