

**Flat Rock Cellars****2005 Gravity Pinot Noir
(Niagara Peninsula)**

Two winemakers had a hand in this wine. Australian Vickie Louise Bartier fermented it before returning home and South African Marlize Beyers nursed it through barrel to bottle. The combination of imported talent produced a vivid Pinot Noir in New World style with Old World elegance. The name 'Gravity' refers to the contemporary five-storey winery that allows for gravity flow at each stage of vinification. Flat Rock stands on top of the Twenty Mile Bench that commands a view across Lake Ontario to Toronto's CN Tower.

This Pinot Noir is the winery's top blend of three Dijon clones (667, 777, and 115). The grapes, picked at the beginning of October 2005 came in at 20 – 23 Brix. Twenty percent of the fruit was left as whole berries before being fermented in open-top 4-ton fermenters. The wine was aged in 80 percent French and 20 percent American oak (38 percent new, the rest one year and older). All the clones were vinified and aged separately and the best barrels selected for this wine.

The wine is deep ruby in colour with a nose of ripe cherries and sweet rhubarb with a lifted floral note. These flavours deepen on the palate with a licorice note, sustained by fresh acidity and structured by ripe tannins.

Reviewed August 3, 2007 by [Tony Aspler](#).

THE WINE

Winery: [Flat Rock Cellars](#)

Vintage: 2005

Wine: Gravity Pinot Noir

Appellation: [Niagara Peninsula](#)

Grape: Pinot Noir

Price: \$29.95

THE REVIEWER**Tony Aspler**

Tony Aspler has been reviewing wines since 1975 and will continue doing so until he gets it right. Although his license plate is *CLARET*, he enjoys all wines except sparkling Retsina. He says he's not a wine critic but a wine evangelist because he wants to turn readers onto wine rather than turn them off. His style is telegraphic rather than poetic because there are only so many ways to say 'mellow tannins'.