



RESERVE

2013

PINOT NOIR

Winemaker's Notes

This wine effortlessly marries rich fruit with class and elegance!

The Domaine Queylus Pinot Noir 'Réserve' 2013 is a fine blend of huge potential, with tannins at once present and ripe, a wine that will surely continue to get more complex with a little time in bottle. Richer, more concentrated, with more ripe tannins and chalky minerality, it is more reserved than our 'Tradition,' and thus more capable of improvement through mid-to-longer-term ageing...

To come up with the Réserve 2013 blend, we looked for most rich and tightly-wound cuvées in the cellar. After we tasted through all the barrels of our different and 'carefully-kept-apart' terroirs, we were able to find the bright rich fruit and interesting, beautifully-ripe tannins that will become silky, very complex, very fine with time! For this 2 vineyard assemblage, we leaned a little more heavily on the Jordan vineyard (with its older vines)... We were thus able to come up with a blend at once fresher, longer, more structured and more mineral, with rich aromas of dense and decadent red and black fruit. Our Réserve Pinot Noir is well-balanced and certainly headed towards a perfumed future that will include great complexity and a rich, harmonious, long finish.

(Our Estate is situated in the Lincoln Lakeshore sub-appellation in Beamsville, and we also have an older-vine vineyard in Jordan in the Twenty-Mile Bench sub-appellation).

The 2013 Season in Niagara

2013 was a year where the viticulturist and winemaker had to work together. In Niagara, every vintage is different. And 2013 was more different than most: you had to be on your toes in the vineyard! Hot, cold, wet, dry ... 2013 had all of these: At Queylus, we needed to be vigilant and keep constant application of organic methods. We also worked closely with our vineyard crew on canopy management, fruit thinning, leaf pulling and crop thinning to try and balance what would prove to be a generous crop. A cool spring put the vintage well behind normal timing and some crazy wet weather along with high heat mid-summer had growers struggling to stave off downy mildew and botrytis in the vineyard. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.

Harvest: the last few weeks of September and early October warmed up to give grapes the extra endurance they needed to fully ripen. Still, even here, Queylus had to be vigilant and picked before or in between some of troubling rain.

Domaine Queylus: Terroir and Viticulture

All three of our vineyards are planted on silty-clay, limestone-laced soils, with sand occurring at the northern end of the vineyards. The proportions of these elements – perhaps unsurprisingly – vary enormously from plot to plot – and even within certain parcels. These variations imbue the resulting wines with structure, complexity, finesse and minerality. Each vineyard is cared for by hand, including pruning; shoot-thinning; shoot positioning; leaf-pulling; green-harvest (when necessary, depending on the vintage) and not forgetting the hand-harvesting of the entire crop.

The vines are grown organically (uncertified) out of respect for the precious, fragile soils of the Niagara Bench (to preserve this legacy and heritage for future generations) and its Terroir (and to have it sing out in our vines). No synthetic herbicides or insecticides are ever used, and, as of colour-change (véraison) all of the vines are covered with nets to protect the low-yielding vines...

Vine Training: Guyot pruning, single and double, depending on the terroir and vigour.

Density of plantation : Domaine Queylus is planted very tightly for the New World – this high density per hectare produces competition among the vines, forces the roots downwards – not laterally - and encourages them to 'pump' a maximum of terroir into the grapes: from 5 000 - 5 250 plants per hectare (2 160 - 2 134 plants per acre).

Vinification and Barrel-ageing (Élevage)

Upon arriving at Domaine Queylus, the Pinot Noir grape bunches are manually sorted on a 3-metre vibrating table, then completely destemmed and never crushed. We believe that destemming makes for more terroir-specific wines. After a short cold maceration, we let the tanks warm up and the naturally-occurring indigenous yeast from the vineyard slowly start the fermentation. (We believe indigenous yeasts make the most complete, textured, complex wines. After the fermentation, when the wine is dry, we leave the young wine 'On the skins' for several days/weeks more to fully delicately extract all the aromas, finesse and complexity possible from the

grape skins, before pressing gently to separate the new wine from the grape skins. The wine then naturally goes through malolactic fermentation, usually by the spring following the harvest.

The wine is then 'élevé' – patiently aged - in selected French oak barrels (about a third of which are new) for 16 to 20 months (according to the needs of the particular cuvée and or vintage). About a third of the wine is aged in New French oak made by coopers we have hand-selected over the years for their finesse and commitment to quality. The wood comes uniquely from forests in the northeast of France; known for their tight grain and subtlety of perfume: Allier, Nevers, Bertranges, Bourgogne, Châtillon and Vosges. These barrels (which are made of wood that has been air-dried for three years) are made uniquely by the Burgundian cooperages of Sirugue, Master Coopers, Cadus, Damy, Dargaud & Jaegle, Séguin-Moreau and Billon. To ensure that the terroir is at the forefront of the wine, two-thirds of the cuvée is aged in used barrels from one to four years old. After bottling, the wines are aged a further 6-12 months to develop perfume and round out the velvety mouthfeel.

Bottling: the 1st of June, 2015.

Alcohol by volume: 13%

Retail price: 45.00 \$

Total production: 1000 cases (of six)

Ageing potential: drink within 3-8 years following the harvest