

ROSÉ

CLASSIC | 2025

HENRY *family estate*
of PELHAM



THE CLASSIC WINES

Our Classic wines focus each grape varietal's character through our wine region's lens. Modern techniques harmonize with old-world character to produce wines that are vibrant, balanced, and confidently Henry of Pelham.

NIAGARA PENINSULA

The most prominent wine region in Canada, representing nearly 2/3 of the country's wine grapes and 98% of Ontario's, the Niagara Peninsula is defined by its adjacency to the moderating waters of Lake Ontario and the protective rock face of the Niagara Escarpment. Of the region's 10 sub-appellations the Short Hills Bench is our home. With 90% of the regions' south facing slopes and an average diurnal shift of 13°C, it is both one of the warmest and coolest appellations during the growing season. Combined with a diversity of lacustrine soils, the local mesoclimate and aspect produce unique yet representative Niagara wines.

DESCRIPTION

The scent of rose petals precedes flavours of elderflower, cherries, and raspberries in our dry Rosé.

WINEMAKER'S NOTES

- Soils are a combination of lacustrine silty clay, and lacustrine silty clay over clay loam till.
- Vineyards date from as far back as 1993.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Yields in the range of 4 tonnes per acre.
- All grapes gently moved by gravity.
- All juice is press-fractioned to separate the finest cut.
- Skin contact of 3 hours provides vibrant colour.
- Fermented at cold temperatures of 14-16°C in stainless steel tanks to preserve the fruit's delicacy and freshness.

FOOD MATCHES

Pair this easy-going wine with pizza, grilled chicken, or sushi.

AVAILABILITY

Ontario, Alberta, Quebec, Denmark, Japan, USA

GEOGRAPHIC DESIGNATION

VQA Niagara Peninsula

TECHNICAL INFO

Alc.: 12.5%
T.A.: 6.4 g/L

CSPC

613471

SCC

1-07-79376-41601-8

UPC

7-79376-41601-1