

BACO NOIR

RESERVE | 2025

HENRY *family estate*
of PELHAM



THE RESERVE WINES

From specially selected sites where the best of Niagara's fruit hails from, we train the vines and reduce the yields to create wines of both complexity and pleasure. Unlike the rigid rules in other countries, these are not wines that follow a recipe. Rather, we aim to achieve an elegant fruit forward style that is also expressive of place and time. In general, that means that oak aged whites will see 6-10 months in wood, with reds getting closer to 1+ years followed by 1+ year in bottle. The decision to age is always based on the character of the vintage's fruit and not a rigid rule. Reserve means just that; our best wines held back for a special purpose.

OLD VINES

From old vines shovel-planted as far back as 1984 by the Speck Brothers, Ontario's Baco Noir pioneers, come grapes that have maturity, great depth of flavor, structure, and finesse. These old vines produce less fruit resulting in rich wines with black currant and spice flavours. The vines are old because they are good, not good because they are old.

DESCRIPTION

A deep, dark red wine. Ripe flavours of currant and blueberry. Spicy, rich, and smooth with a toasty oak finish.

WINEMAKER'S NOTES

- Soils are primarily lacustrine silty clay.
- Minimum vine age of 30 years with the oldest planted in 1984.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of 3.5 tonnes per acre.
- Gently destemmed, mechanically/optically sorted as needed.
- Cap gently managed through pulse-air during fermentation to extract natural rich fruit, intensity of colour, and flavour.
- All grapes gently moved by gravity.
- All juice is separated from the skins with no press wine added back.
- Aged in a combination of new and 1-2 year old American barriques, for up to 12 months

FOOD MATCHES

Our most versatile food wine. Venison or lamb on the grill, tomato based pasta dishes or vegetarian chili.

AVAILABILITY

Ontario, Alberta, Quebec, Denmark, Hungary, Japan, USA, Czech Republic

VQA DESIGNATION

VQA Ontario

TECH. INFO

Alc.: 13.0%
T.A: 7.5 g/L

CSPC

459966

SCC

1-07-79376-10938-5

UPC

7-79376-10938-8

