

CHARDONNAY

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.

THREE HILLS

This wine is centred on our finest blocks of Chardonnay grown on three particular hills. The first is a shovel planted field-mix of clones from the north-eastern side of our Homestead Vineyard, the top of a saddle-back, planted in 1988. Its internal diversity brings complexity through its beautiful imperfection. Second, from the south-western corner of Homestead, is what we call 'The Turtle's Back', a site which drains four ways and delivers lushness from the varied exposures that are enhanced by the precise flavours of clone 95's small clusters. These vines are trained low to the ground to capture ambient heat which warms the vines early in the day. Lastly, overlooking all is, is the third hill, near the middle of our Stagecoach Vineyard. This large single block of clone 302 rounds out the robust and harmonious character of the Three Hills Chardonnay.

DESCRIPTION

The diversity of sites within our Short Hills Bench estate provide the inspiration for this round and generous wine, so perfectly framed by a delicate veil of oak. Rich but at the same time, mouth-wateringly fresh.

WINEMAKER'S NOTES

- Soils are primarily lacustrine silty clay.
- Vineyard planted in 1999.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields to 3.5 Tonnes per acre.
- All grapes gently moved by gravity.
- Gently destemmed then whole berry pressed.
- All juice is press fractioned to separate the finest cut.
- 50% barrel fermented in barriques and 3000L foudres, 50% stainless steel fermented.
- Aged in European oak barriques for 6 months.

FOOD MATCHES

Crab, lobster, or grilled salmon, cream sauces or mild herb flavours, soft cheeses, Eggs Benedict.

AVAILABILITY

Ontario, Alberta, British Columbia, Quebec, Germany, Denmark, Belgium



GEOGRAPHIC DESIGNATION

VQA Niagara Peninsula

TECHNICAL INFO

Alc./Vol: 13.4%
T.A.: 6.1 g/l.

CSPC

268342

SCC

1-07-79376-20121-8

UPC

7-79376-20121-1