

HENRY *family estate* of PELHAM

2020 PAINTED WAGON PINOT NOIR ESTATE GROWN

92

DECANTER PINOT NOIR
PANEL TASTING

DESCRIPTION

Aromas of raspberry and clove spice are followed by flavours of cherry with notes of tobacco and oak.

WINEMAKER'S NOTES

- Soils are a combination of lacustrine silty clay for the more structured masculine fruit, and lacustrine silty clay over clay loam till for the more feminine fruit.
- Four different clones, 115, 667, 777 & 375, come together in this wine.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of 3.0 tonnes per acre.
- Hand-picked, gently destemmed, mechanically sorted (optically as needed).
- All grapes gently moved by gravity.
- Berries are mechanically de-seeded with seeds added back as a further control on tannic structure. Fermented in stainless steel utilizing pulse-air in conjunction with hand punch downs to gently manage the cap.
- All juice is separated from the skins with no press wine added back

FOOD MATCHES

Pork liver pates, grilled salmon, roasted chicken, or duck or mushroom risotto.

Available in: Ontario, Alberta, Quebec, Denmark, Hungary, Japan, USA, Czech Republic

SRP: \$24.95

+ HST & Bottle Deposit

PAINTED WAGON

When preparing to re-plant the vineyards in 1982, we cleared out an old barn of Henry's and found the broken frame of a wagon and its wheels. As the property was once an inn on a toll-road (Stagecoach Road, later Pelham Road) and in its heyday the site of a horse track, it only seemed right to restore some piece of the vineyard's antiquity. This painted wagon sits prominently in front of our tasting room today and is the moniker for this Pinot Noir (a grape that is often characterized as both horsey and, like racing, the wine of kings).

ESTATE TIER

Our Estate vineyards are all grown within the small Short Hills Bench appellation and are our most representative expression of this place. With 90% of the region's south facing slopes, this is one of the warmest areas to grow grapes in Niagara. A diurnal shift of 13°C means warm days and cool nights, perfect for flavour development. Our vineyards are adjacent to the Short Hills Provincial Park, an ancient valley that was once a cataract formed simultaneously with Niagara Falls. The heavy clay soils, with their tossed up limestone, naturally limit the yields per vine and make for wines of intensity and character. Through rigorous declassification they are limited in production.

GEOGRAPHIC DESIGNATION

VQA Short Hills Bench

TECH. INFO

Alc.: 13.5%
T.A: 4.9g/L

CSPC

268391

SCC

1-07-79376-10061-0

UPC

7-79376-10061-3

