

HENRY *family estate* of PELHAM

2024 BACO NOIR CLASSIC

DESCRIPTION

From the world's Baco Noir pioneers, comes this full-bodied red wine with plenty of strawberry, mulberry, and a hint of black pepper.

WINEMAKER'S NOTES

- Soils are lacustrine silty clay.
- A range of vineyards, the oldest dating to 1975, the youngest to 2015.
- Vines are on their own root-stock.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Gently destemmed.
- All grapes gently moved by gravity.
- Fermentation in stainless steel tanks.
- Cap managed through pulse-air during fermentation to extract natural rich fruit, intensity of colour and flavour.
- All juice is separated from the skins with no press wine added back.
- Aged in American oak for 6+ months.

FOOD MATCHES

Enjoy on its own or with tomato-based dishes, chicken molé, or anything on the grill.

SRP: \$14.95

+ HST & Bottle Deposit

THE 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.

CLASSIC TIER

The Niagara Peninsula is our home and this tier of wines is our clearest expression of the region. Our Estate vineyards in the Short Hills Bench are what make them definitively Henry of Pelham wines: modern in style with old world character.



GEOGRAPHIC DESIGNATION

VQA Ontario

TECH. INFO

Alc.: 13%
T.A.: 7.46g/L

CSPC

270926

SCC

1-07-79376-10901-9

UPC

7-79376-10901-2

