

CABERNET MERLOT

CLASSIC | 2024

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

Chocolate and cherry flavours overlay aromas of spice and plum in this traditional blend of Cabernet and Merlot.

WINEMAKER'S NOTES

- Soils range widely within this wine but primarily are in the lacustrine silty clay range with some specific heavy, brown clay types.
- Vineyards are not a monoculture, wildlife corridors are preserved. Sustainably grown under SWO.
- A blend of Cabernet Franc, Merlot and Cabernet Sauvignon. Yields in the 4.0-4.5 tonnes per acre range.
- All grapes gently moved by gravity.
- A relatively quick fermentation to extract the juicy fruit flavours and aromas but not more tannins than necessary.
- The cap is managed through a combination of the gentle pulse-air and careful pump-overs, always minimizing tannic extraction.
- 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.

AVAILABILITY

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

GEOGRAPHIC DESIGNATION

VQA Niagara Peninsula

TECHNICAL INFO

Alc./Vol: 13.0%
T.A.: 5.5 g/L

CSPC

504241

SCC

1-07-79376-10091-7

UPC

7-79376-10091-0

