

CHARDONNAY

SPECK FAMILY RESERVE | 2024

HENRY *family estate*
of PELHAM



THE SPECK FAMILY RESERVES

These vineyards are old because they are good, not good because they are old. Our vineyards are located in the Short Hills Bench, a sub-appellation of the Niagara Peninsula appellation. The Speck Family Reserve (SFR) wines are the highest expression of our specific vineyards' terroir. From our oldest Estate vineyards, mostly shovel-planted by the Speck Bros. starting in 1984, these wines take advantage of the many unique and defining features of our property, including glacially deposited soils and the varying history of the plantings. Whatever the practice of the time, we are only concerned with the final result when judging if a vineyards' fruit will contribute to the SFR's..

HOMESTEAD VINEYARD, BLOCK 105: A FIELD MIX

Playing to the uniqueness of this site's history, this vineyard is a shovel-planted field mix of several clones interspersed within each row and farmed together. As a result, we get a unique assemblage reminiscent of the vineyards grown in Burgundy pre-1950's. The empirical research on clones has led to quality advances, particularly in cool-wet climates like Burgundy and Niagara. Yet where modern clones were selected, this perfection has come at the expense and charm of imperfection, the "je ne sais quoi" of wine that is remembered and personified here.

DESCRIPTION

Powerful and round yet vibrant with acidity, this wine bridges Northern European and New World styles. The use of oak is unapologetic but delicate, it acts as a support but not the wine's structure.

WINEMAKER'S NOTES

- Estate grown.
- Soils range from lacustrine silty clay to lacustrine silty clay over clay loam till. A field mix of clones planted in 1988.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of approximately 3.0 tonnes per acre.
- All grapes gently moved by gravity.
- Hand-picked and whole-cluster pressed.
- All juice is press fractioned to separate the finest cut.
- Barrel fermented in French oak with a portion in 3000L foudres.
- Barrel aged for 8-10 months, a portion of that being new oak.

FOOD MATCHES

Sweet pea soup with fresh cream, holiday ham or turkey, lobster with butter or sushi.

AVAILABILITY

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

AWARDS & REVIEWS

- 92 pts, Wine Align National Wine Awards 2026
- 90 pts, Decanter World Wine Awards 2026

GEOGRAPHIC DESIGNATION

VQA Short Hills Bench

TECHNICAL INFO

Alc./Vol: 13%
T.A.: 6.1 g/l.

CSPC

616466

SCC

1-07-79376-20132-4

UPC

7-79376-20132-7

