

PINOT NOIR

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 100: A cool-climate pinot noir

From 1998 to 2006 we planted five blocks of Pinot Noir, exploring our farms' terroir. Each brings a different expression of the grape, but it is Block 100 of the Homestead Vineyard that produces the dense, structured, but elegant fruit that we prefer for the Speck Family Reserve.

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 are a combination of lacustrine silty clay for the more structured masculine fruit.
- Clones 667 on Block 100.
- 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, gently destemmed, mechanically sorted (optically as needed).
- Fermented in stainless steel utilizing pulse-air followed by hand punch downs to gently manage the cap.
- All juice is separated from the skins with no press wine added back.
- Basket pressed as needed.
- Aged in European oak, with 30% new, then married together in an oak tank.
- Total wood aging is 10 months.

FOOD MATCHES

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

AVAILABILITY

Ontario

AWARDS & REVIEWS

90 points - Wine Align National Wine Awards 2026

GEOGRAPHIC DESIGNATION

VQA Short Hills Bench

TECHNICAL INFO

Alc./Vol: 13.0%
T.A.: 5.9 g/l.

CSPC

657874

SCC

1-07-79376-10051-1

UPC

7-79376-10051-4