

# HENRY family estate of PELHAM

## 2021 BACO NOIR SPECK FAMILY RESERVE

91

TONY ASPLER  
THE WINE GUY

### DESCRIPTION

A dense wine with brambly fruit character and an intense core of minerality.

### WINEMAKERS NOTES

- Soils are primarily lacustrine silty clay.
- A single vineyard wine from an exceptional block that was shovel planted by the Speck Bros in 1984 and is predominantly south facing.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of 3.5 tonnes per acre.
- All grapes gently moved by gravity.
- Gently destemmed, mechanically sorted (optically as needed).
- Cap gently 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 a combination of new and 1-2 years old American barriques, then partially finished in 5000L oak foudres for a combined 12 months.

SRP: \$27.95

### FOOD MATCHES

Venison, lamb, steak, or pasta in a rich tomato sauce.

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

### OUR OLDEST VINEYARD, AN ELEGANT WINE

As we planned our first vineyards in 1982, our mother, an Amaronefan, was insistent that we must make a big red. These were big shoes to fill, but she was persistent. She may not have been aware at the time, but the comparison between the Veneto/Friuli and Niagara is a reasonable one. Though our winters are colder, we grow many of the same grape varieties; Riesling, Chardonnay, Pinot Grigio/Bianco, Merlot, Cabernet, etc., because of the similarities in our growing season. The Speck Family Reserve Baco Noir comes from crooked, shovel planted rows that roll with the hills. This 1984 planting achieves full ripeness, colour, and richness without the need for drying but, like Amarone, benefits from aging first in barrique for softening and flavor, then in 5000L foudres for further maturation. We hope with this highest expression of our Baco Noir that we have made our mother proud.

### SPECK FAMILY RESERVE TIER

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, 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 soil types 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.



GEOGRAPHIC DESIGNATION

TECHNICAL INFO

CSPC

SCC

UPC




VQA Short Hills Bench

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

461699

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