

THREE OF HEARTS

ROSÉ | 2025

HENRY *family estate*
of PELHAM



THE RESERVE WINES

From specially selected sites where the best of Niagara's fruit hails from, we train the vines and reduce the yields to create wines of both complexity and pleasure. Unlike the rigid rules in other countries, these are not wines that follow a recipe. Rather, we aim to achieve an elegant fruit forward style that is also expressive of place and time. In general, that means that oak aged whites will see 6-10 months in wood, with reds getting closer to 1+ years followed by 1+ year in bottle. The decision to age is always based on the character of the vintage's fruit and not a rigid rule. Reserve means just that; our best wines held back for a special purpose.

THREE OF HEARTS

Stirred by the mystery, spirit and romance of three, this premium Niagara Rosé has been made for people who love life's pleasures and desire new experiences. Your heart is curious. Your heart is passionate. Your heart craves exploration.

DESCRIPTION

Fresh and elegant, this wine displays vibrant aromas of white peach and strawberry with subtle floral notes. Medium-bodied mouthfeel with balanced acidity and flavours of fresh raspberries and honeydew melon on the palate.

WINEMAKER'S NOTES

- Whole cluster pressed.
- No skin contact for subtle colour extraction.
- Cool fermentation in stainless steel tanks to enhance the fruit flavours.
- Soils are primarily lacustrine silty clay.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of 4 tonnes per acre
- Gently destemmed then mechanically sorted.
- All grapes gently moved by gravity.
- Whole berry pressed. All juice is press fractioned to separate the finest cut.

FOOD MATCHES

Gourmet white pizza with basil pesto, fresh mushrooms, marinated artichokes and feta cheese.

AVAILABILITY

Ontario, Alberta, British Columbia, Quebec, Germany

AWARDS & REVIEWS

Gold - Ontario Wine Awards 2026

GEOGRAPHIC DESIGNATION

VQA Niagara Peninsula

TECHNICAL INFO

Alc.: 11.5%
T.A.: 6.1 g/L

CSPC

552562

SCC

1-07-79376-49601-0

UPC

7-79376-49601-3

