

PINOT NOIR

CLASSIC | 2025

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

Niagara is the perfect home for Pinot Noir, especially made in the classic style.

WINEMAKER'S NOTES

- Soils are a combination of lacustrine silty clay for the more structured masculine fruit, and lacustrine silty clay over clay loam till for the more feminine fruit.
- In particular four different clones (115, 667, 777 & 375) predominant in this wine.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Yields of approximately 4.0 - 5.0 tonnes per acre.
- All grapes gently moved by gravity.
- Fermented in stainless steel in conjunction with oak using pulse-air to gently manage the cap and colour.
- All juice is separated from the skins with no press wine added back.
- Further aged with European oak for 6+ months.

FOOD MATCHES

Pork liver pâtés, tuna, grilled salmon, roasted chicken, duck, and other game birds. Spinach salad with goat's milk cheese and beets, or Pad Thai for a fun twist.

AVAILABILITY

Ontario, Alberta, Manitoba, Saskatchewan, China, Denmark, Hungary, Japan

GEOGRAPHIC DESIGNATION

VQA Niagara Peninsula

TECHNICAL INFO

Alc./Vol: 13.0%
T.A.: 5 g/L

CSPC

13904

SCC

1-07-79376-50061-8

UPC

7-79376-50061-1

