

HENRY family estate of PELHAM

90

DAVID LAWRASON,
WINE ALIGN

2019 ESTATE CABERNET-MERLOT

DESCRIPTION

Following in the footsteps of its European ancestry, this wine exhibits brilliant dark fruit flavours balanced by a seam of chalkiness. A classically inspired modern wine.

WINEMAKER'S NOTES

- Soil types within the lacustrine silty clay range, with some very heavy and brown clay.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Hand-picked, gently destemmed, mechanically sorted (optically as needed).
- Yields of 3.0 tonnes per acre.
- All grapes gently moved by gravity.
- All juice is separated from the skins with no press wine added back.
- Partially fermented in an oak tank with extended maceration.
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- Aged in European and American oak, with 30% new, then married together in an oak tank. Total wood aging is 10 months.

FOOD MATCHES

Beef or lamb roast with grilled seasonal vegetables. Black bean burger with mushrooms sautéed in soy sauce.

SRP: \$27.95

THE SCHOOL HOUSE

The dark red stone quarried from atop the Niagara Escarpment overlooking our vineyard became the foundation of our family's home and of the old schoolhouse on our property's northern boundary. Our cousins attended that school and together we shovel planted our first Cabernet and Merlot within site of this august building. As a second meaning, our parents Paul and Bobbi Speck ran a small school together in Toronto for more than 20 years which provided the springboard for what later became Henry of Pelham Family Estate Winery.

ESTATE TIER

Our Estate vineyards grown within the small Short Hills Bench appellation and are our most representative expression of this place. With 90% of the region's south facing slopes, this is one of the warmest areas to grow grapes in Niagara. A diurnal shift of 13°C means warm days and cool nights, perfect for flavour development. Our vineyards are adjacent to the Short Hills Provincial Park, an ancient valley that was once a cataract formed simultaneously with Niagara Falls. The heavy clay soils, with their tossed-up limestone, naturally limit the yields per vine and make for wines of intensity and character. Through rigorous declassification they are limited in production.



GEOGRAPHIC DESIGNATION

VQA Short Hills Bench

TECH. INFO

Alc.: 13.0%
T.A: 5.8g/L

CSPC

395855

SCC

1-07-79376-10701-5

UPC

7-79376-10701-8