

HENRY family estate of PELHAM

2020 PINOT NOIR SPECK FAMILY RESERVE



DECANTER WORLD
WINE AWARDS 2023

DESCRIPTION

This wine displays a wonderful concentration of dense brambly fruit (raspberry, blackberry, and currant) while the powerful structure of the palate is balanced by delicate flavours of violets and rose petals. A wine worthy of long cellar aging.

WINEMAKERS NOTES

- 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 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.
- Aged in European oak, with 30% new, then married together in an oak tank.
- Total wood aging is 10 months.

SRP: \$47.95

FOOD MATCHES

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

Available in: Ontario, Quebec

OLD FARM, 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 on the Old Farm that produces the dense, structured, but elegant fruit that we prefer for the Speck Family Reserve.

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

VQA Short Hills Bench

TECHNICAL INFO

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

CSPC

657874

SCC

1-07-79376-10051-1

UPC

7-79376-10051-4

