

HENRY family estate of PELHAM

92

VIC HARRADINE,
WINE CURRENT

2020 SMITH & SMITH GAMAY

ESTATE GROWN

DESCRIPTION

Intensely fruit driven on the nose with aromas of cherry, raspberry, and blueberry. Berry flavours continue on the palate accentuated with oak spice.

WINEMAKER'S NOTES

- Soils are primarily lacustrine silty clay.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Vineyard planted in 1993.
- Sustainably grown under SWO.
- Two clones, one of which is a red fleshed teinturier.
- Yields of 3.0 tonnes per acre.
- All grapes gently moved by gravity.
- Gently destemmed then 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 a combination of French and American oak for up to 10 months.

FOOD MATCHES

Goat curry, gourmet burgers, a simple tomato sauce, or a vegetable tagine with dried prunes or apricots.

Available in: Ontario

SRP: \$21.95

SMITH & SMITH

Named in remembrance of our ancestors who settled this land, buried side-by-side overlooking our vineyards, and united in name if not blood or religion: representing the Mennonite Smiths, Henry, and the Irish Catholic Smiths, his wife Catharine. Fittingly this wine brings together two clones of shovel planted Gamay grown side-by-side on our Homestead Vineyard. The majority is a classic and complex white fleshed clone that allows this wine to age in oak and bottle, while the other is a rare red-fleshed teinturier variety that brings colour and simplicity.

ESTATE TIER

Our Estate vineyards are all 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.: 12.9%
T.A: 5.3 g/L

SCC

1-07-79376-30801-6

UPC

7-79376-30801-9

