





CLASSIC

DESCRIPTION

Pinot Noir is a kind of natural GPS tapping into the unique qualities of every vineyard site. This delicate wine highlights the bright red berry, cola, and violet aromatics typically found in Niagara Pinot Noir.

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) come together in this wine.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Yields of approximately 3.5-4.0 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.

SRP: \$17.95

THE 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.

CLASSIC TIER

The Niagara Peninsula is our home and this tier of wines is our clearest expression of the region. Our Estate vineyards in the Short Hills Bench are what make them definitively Henry of Pelham wines: modern in style with old world character.

GEOGRAPHIC DESIGNATION

PINOT NOIR

VQA NIAGARA PENINSULA VQA

Alc.: 12.4%

TECH. INFO

CSPC

SCC

UPC

VQA Niagara Peninsula T.A.: 5.2 g/L

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