



CLASSIC

DESCRIPTION

Plummy, yet bright with red-berry fruit and smoky notes.

AWARDS & REVIEWS

Best Buy - Wine Enthusiast Magazine

WINEMAKER'S NOTES

- Soils range widely within this wine but primarily are in the lacustrine silty clay range with some specific heavy, brown clay types.
- Vineyards are not a monoculture, wildlife corridors are preserved. Sustainably grown under SWO.
- A blend of Cabernet Franc, Merlot and Cabernet Sauvignon. Yields in the 4.o-4.5 tonnes per acre range.
- All grapes gently moved by gravity.
- A relatively quick fermentation to extract the juicy fruit flavours and aromas but not more tannins than necessary.
- The cap is managed through a combination of the gentle pulse-air and careful pump-overs, always
 minimizing tannic extraction.
- All juice is separated from the skins with no press wine added back.

FOOD MATCHES

Warm flavours of Mediterranean cooking, pastas, and grilled fare.

Available in: Ontario, Alberta, Manitoba, Quebec, Saskatchewan, China, Czech Republic

SRP: \$16.95

CABERNET-MERLOT

VQA NIAGARA PENINSULA VQA

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

VOA Niagara Peninsula

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
 TECH. INFO
 CSPC
 SCC
 UPC

 DESIGNATION
 Alc.: 13.0%
 TA: 5.5 g/L
 504241
 1-07-79376-10091-7
 7-79376-10091-0

