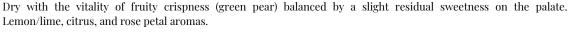






CLASSIC





AWARDS & REVIEWS

Best Buy - Wine Enthusiast Magazine

WINEMAKER'S NOTES

- · Soils are lacustrine silty clay.
- A range of vineyards, the oldest dating back to 1984, the youngest to 2006.
- Clones from both the Mosel and Alsace play roles in this wine.
- Yields of 4.5-5.0 tonnes per acre.
- All grapes gently moved by gravity.
- All juice is press-fractioned to separate the finest cut.
- Gently destemmed then pressed in the absence of oxygen to preserve the natural freshness of this wine.
- Fermented at cool temperatures of 15 to 17°C in stainless steel tanks to preserve the fruit's
- delicacy and freshness.

FOOD MATCHES

Roasted glazed ham, white pizza with goat's milk cheese or spicy Thai dishes.

Available in: Ontario, Alberta, Saskatchewan, Quebec, China, Denmark, Germany, Hungary, Japan, UK, USA

PRICE: \$15.95

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

VOA NIAGARA PENINSULA

TECH. INFO

CSPC

SCC

UPC

VQA Niagara Peninsula

Alc.: 10.5% T.A.: 9.2g/L

268375

1-07-79376-21201-6

7-79376-21201-9

