

# HENRY *family estate* of PELHAM

## 2022 RIESLING SPECK FAMILY RESERVE

### DESCRIPTION

A Mosel clone grown in a Burgundian climate on heavy clay, not slate. Adding to the sites' complexity is a notable southern exposure, pushing the ripeness relative to our cool climate. These elements make this wine a new world mash-up. Crisp but round, citrusy and tropical.

### WINEMAKERS NOTES

- Soils are lacustrine silty clay.
- Vineyards planted in 1984.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Clone is Weis 21b.
- Yields of 3.5 tonnes per acre.
- Hand-picked.
- All grapes gently moved by gravity.
- Gently destemmed then mechanically sorted. Whole berry pressed.
- All juice is press fractioned to separate the finest cut.
- Fermented in stainless steel, at cool temperatures between 15-17°C to preserve freshness with a portion in 300L neutral oak foudres (from 2018 forward).

SRP: \$32.95

### FOOD MATCHES

Grilled calamari, white pizza with goat's milk cheese, or as a refreshing aperitif.

### OLD FARM, BLOCK 107: OUR FIRST RIESLING

In 1982 as we considered what to plant on newly prepared land, a highly regarded South African wine-grower who had transplanted himself to Niagara, strongly recommended Riesling. In 1984 we shovel-planted the vines, specifically the famed Weis 216 clone, purchased directly from Herman Weiss, the nurseryman and owner of the Mosel's acclaimed St. Urbans-hoff winery. Into our fourth decade with this vineyard it has always proven to be the finest site on our farm for Riesling.

### 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: 10.0%  
T.A.: 10.5 g/l

#### CSPC

643361

#### SCC

1-07-79376-20206-2

#### UPC

7-79376-20206-5

