



THE WINE GUY

2023 CHARDONNAY

CLASSIC

DESCRIPTION

Our Chardonnay has true cool climate character. With flavours of pear, apricot, and a hint of French oak, this mouthwatering wine can be enjoyed alone or with rich Indian curry, fish, or green vegetables.

WINEMAKER'S NOTES

- Soils range from lacustrine silty clay to lacustrine silty clay over clay loam till.
- The oldest vineyards date back to 1988, with a minimum average age of approximately 20 years old.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Clones range from 95, 96, 76 & 548.
- All grapes gently moved by gravity.
- All juice is press-fractioned to separate the finest cut.
- Yields are approximately 4.5-5.0 tonnes per acre.
- Fermented at cold temperatures of 15-17°C in stainless steel tanks to preserve the fruit's delicacy and freshness, followed by French Oak aging, building complexity and texture.

FOOD MATCHES

Rich Indian curry, cream based pasta dishes, poached trout, spring vegetables like sweet peas and fiddleheads.

SRP: \$15.95

Available in: Ontario, Alberta, Newfoundland, Nunavut, Ouebec, China, Denmark, Ireland, UK, USA, Czech Republic

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 vinevards in the Short Hills Bench are what make them definitively Henry of Pelham wines; modern in style with old world character.

GEOGRAPHIC DESIGNATION

CHARDONNAY

VQA NIAGARA PENINSULA VQA

TECH. INFO

CSPC

SCC

UPC

VOA Niagara Peninsula

Alc.: 13.0% T.A.: 4.8 g/L

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