

HENRY family estate of PELHAM



TONY ASPLER
THE WINE GUY

2023 PINOT GRIGIO CLASSIC

Our Pinot Grigio is a refreshing wine with flavours of tropical melon and a hint of minerality.

WINEMAKER'S NOTES

- Soils are primarily lacustrine silty clay.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Yields of 4-5 tonnes per acre.
- Gently destemmed then whole berry pressed in the absence of oxygen to preserve the natural freshness of this wine.
- All grapes gently moved by gravity.
- All juice is press-fractioned to separate the finest cut.
- Fermented at cold temperatures of 15-17°C in stainless steel tanks to preserve the fruit's delicacy and freshness.

FOOD MATCHES

Pair this crowd pleaser with ceviche, chicken, or a pasta salad.

Available in: Ontario, British Columbia, Manitoba, Saskatchewan

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**
VQA Niagara Peninsula

TECH. INFO
Alc.: 12%
T.A.: 6.3g/L

CSPC
250217

SCC
1-07-79376-45061-6

UPC
7-79376-45061-9

