

HENRY family estate of PELHAM

2019 BACO NOIR

OLD VINES

DESCRIPTION

A deep, dark red wine. Ripe flavours of currant and blueberry fruit. Spicy, rich and smooth. Toasty oak finish.

WINEMAKER'S NOTES

- Soils are primarily lacustrine silty clay.
- Minimum vine age of 20 years with the oldest planted in 1984.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of 3.5 tonnes per acre.
- Gently destemmed, mechanically/optically sorted as needed.
- Cap gently managed through pulse-air during fermentation to extract natural rich fruit, intensity of colour, and flavour.
- All grapes gently moved by gravity.
- All juice is separated from the skins with no press wine added back.
- Aged in a combination of new and 1-2 year old American barriques, then partially finished in 5000L oak foudres for a combined 12 months.

FOOD MATCHES

Our most versatile food wine. Venison or lamb on the grill, tomato based pasta dishes or vegetarian chili.

Available in: Ontario, Alberta, Manitoba, Quebec, Belgium, Denmark, Germany, United Kingdom, Czech Republic

OLD VINES

From old vines shovel-planted as far back as 1984 by the Speck Brothers, Ontario's Baco Noir pioneers, come grapes that have maturity, great depth of flavor, structure, and finesse. These old vines produce less fruit resulting in rich wines with black currant and spice flavours. The vines are old because they are good, not good because they are old.

ESTATE TIER

Our Estate vineyards are all within the small Short Hills Bench appellation and are our most representative expression of this place. With 90% of the region's south facing slopes, this is one of the warmest areas to grow grapes in Niagara. A diurnal shift of 13°C means warm days and cool nights, perfect for flavour development. Our vineyards are adjacent to the Short Hills Provincial Park, an ancient valley that was once a cataract formed simultaneously with Niagara Falls. The heavy clay soils, with their tossed up limestone, naturally limit the yields per vine and make for wines of intensity and character. The whites are crisp but round. Through rigorous declassification they are limited in production.

GEOGRAPHIC DESIGNATION	TECH. INFO	CSPC	SCC	UPC
VQA Niagara Peninsula	Alc.: 13.5% R.S: 13.6g/L T.A: 7.2g/L	459966	1-07-79376-10938-5	7-79376-10938-8

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