



Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Pinot Noir	Sept 19	20.7	6.5	3.32	42
Pinot Gris	Sept 20	22.2	6.8	3.45	42
Pinot Meunier	Sept 15	18.5	9.9	3.16	16

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
12.8%	6.3	3.54	<2g/L	148

The 2025 harvest in Niagara was one of the epic high quality Niagara vintages. Hot summer, dry summer, but not too dry and extended fall.

Blending and creation of happy symbiotic wines from several varieties is a clear desire for us at Wending Home. Not necessarily having one variety in sharp focus, but definitely a dedication to the concept of terroir. This wine, although properly labelled as coming from the Niagara Peninsula, a fairly large bit of geography, is actually from only 3 vineyards, all lying between St. Catharines and Vineland.

The varieties of Pinot Noir, Pinot Gris, and Pinot Meunier are siblings in a family of Pinot. You might say that in this wine they are “brothers in farms”. All are noteworthy individuals and while Pinot Noir may be most often a red wine, Pinot Gris most often made as a white wine, and Pinot Meunier most often as a sparkling wine. In this wine these grapes can inhabit the same space within the Venn diagram that is rosé. Pinot Gris and Pinot Meunier can be allowed to extract some of the red colour from their somewhat paler grape skins, while Pinot Noir can easily be limited in exposure to its skins after crushing in order to limit its colour with only a light extraction.

I have always referred to rosé as a 'persnickety' wine to make, in some ways easy, but in other ways it demands an attentive eye for colour, pressing at the right time with just enough colour and flavour coming from the grape skins. To achieve the flavours, we do not want under-ripe or green character if picked too early. But also, the harvest must be at a point that preserves greater freshness, acidity, and does not end up too full-bodied – therefore a little earlier rather than later and riper.

This wine approaches all these aspects, as well as having been carefully tended during the cool fermentation, then spending slightly longer (about 8 months with this wine) on its yeast lees in our ceramic tanks as a process of maturation. The lees contact gives greater texture and a longer period of freshness in the bottle. Characteristic strawberry and rhubarb aromas are met with a fresh-zesty palate, finishing pleasantly dry and crisp.

A great summertime wine, beautifully matching with seafood, grilled summer vegetables, or simple charcuterie. But don't think only summer, as this is a very versatile wine.