

HENRY of PELHAM

CUVÉE CATHARINE

92

WINE ENTHUSIAST
MAGAZINE



About CUVÉE CATHARINE BRUT

Named in memory of Henry's wife, widow, and family matriarch, Catharine Smith, this wine is composed from the traditional grape varieties of Chardonnay and Pinot Noir to make a Niagara expression of a time honoured wine style. The secondary fermentation is done in-bottle and the wine is aged for up to 36 months on the lees. Elegant, toasty, and complex. All grapes are farmed by family-owned vineyards.

AWARDS & REVIEWS

- Silver - Champagne and Sparkling World Wine Awards 2022
- Editor's Choice - Wine Enthusiast Magazine
- The Enthusiast 100: The Best Wines of 2023, Wine Enthusiast Magazine

WINEMAKERS NOTES

- Made from the blending of 70-80% Chardonnay with 20-30% Pinot Noir.
- Hand-picked, bunch selected, then chilled for 24 hours.
- Partially filled baskets are hand-placed into the press.
- All juice is press-fractioned to separate the finest cut.
- A small percentage of the Chardonnay is barrel fermented.
- Secondary fermentation in bottle followed by a further aging of up to 36 months on the lees

FOOD MATCHES

Salmon caviar with sour cream; Malpeque oysters with a hint of lemon. Or add 10z of Riesling Icewine or 10z of Cabernet Franc Icewine to 30z of Cuvée Catharine to make a Kir Catharine or a Blushing Kir Catharine respectively.

SRP: \$32.95

Available in: Ontario, Alberta, Belgium, British Columbia, Manitoba, Newfoundland, Saskatchewan, Quebec, Japan, Denmark and USA

GEOGRAPHIC DESIGNATION	TECHNICAL INFO	CSPC	SCC	UPC
VQA Niagara Peninsula	Alc./Vol: 12% T.A.: 6.5 g/l	217521	1-07-79376-65505-9	7-79376-65505-2

