

HENRY of PELHAM

CUVÉE CATHARINE



90

WINE ENTHUSIAST
MAGAZINE

CUVÉE CATHARINE ROSÉ BRUT

Named in memory of Henry's wife, widow, and family matriarch, Catharine Smith, this wine is composed from the traditional grape varieties of Pinot Noir and Chardonnay 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 24 months on the lees. Perfumed, round, and berry-toned. All grapes for this Canadian sparkling wine are farmed by family-owned vineyards.

WINEMAKERS NOTES

- Made from the blending of 70-80% Pinot Noir with 20-30% Chardonnay
- 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 24 months on the lees

FOOD MATCHES

almon caviar with sour cream; Malpeque oysters with a hint of lemon.
Or add 1oz of Cabernet Icewine to 3oz of Cuvée Catharine to make a dark Kir Catharine.

SRP: \$32.95

Available in: Ontario, Alberta, Manitoba, Quebec, Denmark, & USA

GEOGRAPHIC DESIGNATION

TECHNICAL INFO

CSPC

SCC

UPC




VQA Niagara Peninsula

Alc./Vol: 12%
T.A.: 6.7 g/L

217505

1-07-79376-45505-5

7-79376-45505-8

henryofpelham.com/   @henryofpelham  /henryofpelhamfamilystatewinery
1469 Pelham Road, R.R. #1, St. Catharines, Ontario, Canada L2R 6P7 T: 905.684.8423 F: 905.684-8444

 SUSTAINABLE
WINEMAKING
ONTARIO
CERTIFIED