HENRY of PELHAM







2017 CARTE BLANCHE

ESTATE BLANC DE BLANC

Named in memory of Henry's wife, widow, and family matriarch, Catharine Smith, 'Carte Blanche' is a vintage expression of Cuvée Catharine. Fruit sourced from our oldest and best estate-grown Chardonnay vineyards is hand-picked, the best of the best juice is isolated, partially barrel fermented and then aged for 54 months on the lees. Look for elegant lemony flavours and aromas of freshly baked bread.

WINEMAKERS NOTES

- Made from 100% estate grown Chardonnay from the Short Hills Bench
- 20% barrel fermented
- Hand-picked and bunch selected. Gently whole cluster pressed.
- Secondary fermentation in bottle is followed by a further 54 months aging on the lee

FOOD MATCHES

Salmon caviar with sour cream: Malpeque oysters with a hint of lemon.

Available in: Ontario, USA

SRP: \$44.95 + HST & Bottle Deposit

GEOGRAPHIC DESIGNATION TECHNICAL INFO CSPC SCC UPC

VQA Niagara Peninsula Alc./Vol: 12.5% T.A.: 6.8 g/l. 315200 1-07-79736-46505-4 7-79376-46505-7



