

HENRY of PELHAM

CUVÉE CATHARINE

94
PLATINUM
NATIONAL WINE
AWARDS 2024



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.

AWARDS & REVIEWS

- PLATINUM - 94pts, National Wine Awards 2024

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

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

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

SRP: \$26.95

+ HST & Bottle Deposit

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

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