

Pink Cat

- 🐾 **Vintage:** Non-Vintage
- 🐾 **Varietal:** Catawba
- 🐾 **Region:** Finger Lakes, New York, USA
- 🐾 **Fermentation:** Stainless Steel fermentation
- 🐾 **Ageing:** Stainless Steel only, to preserve fresh fruit flavors
- 🐾 **Final Analysis:** 6.5% R.S. 11.0% alc. 10.0 g/L TA 3.06 pH
- 🐾 **Bottled:** Continuously, as needed



Winemaker Notes:

A sweet blush wine that's delightfully refreshing and makes an awesome wine spritzer!

Food Pairings: This sweet blush goes great with brunch or stands alone for casual sipping. Enjoy with snacks, quiche, fried chicken or fresh strawberries. Great with pepperoni pizza.

PINK CAT LEMONADE

Fill a tall glass or canning jar with ice cubes. Pour 4 oz. of Pink Cat and 2 oz. of pink lemonade over ice and stir. Add 2 ounces of strawberry sparkling seltzer. Garnish with a lemon slice and fresh strawberry. Add a tiny umbrella, relax and enjoy!



Hazlitt 1852 Vineyards • Naples, NY 14512

