



Price: \$18.95

Vintage: Non-Vintage

Appellation: Pennsylvania

Residual sugar: 7%

Alcohol: 18%

Varieties: Blend of Concord and French American Hybrids

Winemaking/Ferment Notes: Mazza Vineyards Port is soft and sophisticated, yet bursting with a nose of plum and fig, all underlined by the bold presence of the Concord grape. Slow, neutral, whiskey barrel aging conditions this port into a beautiful wine. It easily stands alone in place of any dessert.

Cases: 100+

Cellaring Potential: 3-5 + years

Oak Aging: Matured in used whiskey barrels (charred American Oak) for 17 months

Award(s): Pennsylvania Farm Show 2014, 2013 & 2012 - Bronze

Food pairing(s): Stilton and Blue cheeses, walnuts, Black Forest cake; any sinfully-rich chocolate desserts with raspberry sauces