

Vidal Blanc



Price: \$10.95

Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 4%

Alcohol: 11.5%

Varieties: Vidal Blanc (100%)

Winemaking/Ferment Notes: Mazza Vineyards Vidal Blanc is cool fermented and bottled with residual sugar to create a balanced, crisp wine.

Cases: 250+

Cellaring Potential: 2-3 years

pH: 3.31

TA: 7.1 g/L

Vineyard(s): Various vineyards in the Lake Erie appellation

Award(s): Keystone - 2006 Bronze

Food pairing(s): Shrimp; crab; lobster; pasta with white sauce; sushi and Cobb salads