

Reflections



Appellation: Lake Erie

Residual Sugar: 2.6%

Alcohol: 12%

Varieties: Riesling (37%), Vidal Blanc (29%), Giesenheim (16%), Gewurtztraminer (15%), Seyval (3%)

Winemaking/Ferment notes: Mazza Vineyards Reflections is cool fermented to retain aroma. The wine is finished clean in an unoaked, fresh style with a touch of residual sweetness to round out the palate. The wine displays floral aromas with hints of pears and citrus.

Cases: 112

Cellaring Potential: 1-3 years

pH: 3.31

TA: 6.7 g/L

Harvest Date: Oct 2015

Food pairing(s): Fettuccine with Prosciutto and peas; Clams; Bratwurst