

Reflections



Appellation: Lake Erie

Residual Sugar: 1.80%

Alcohol: 12%

Varieties: Geisenheim (49%), Vidal (25%), Cayuga (25%), Valvin Muscat (1%)

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: 132

Cellaring Potential: 1-3 years

pH: 3.33

TA: 6.67 g/L

Harvest Date: 9/22 - 10/26/2016

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