



MAZZA CHAUTAUQUA CELLARS

Concord



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 10%

Alcohol: 11%

Varieties: Concord

Winemaking/Ferment notes: This Concord wine is hot pressed and then cool fermented in stainless steel to keep the bright, vibrant fruit flavors.

Cellaring potential: Best consumed young

pH: 3.18

TA: 7.6 g/L

Food pairing(s): Pork chops, Cheddar cheese

Dietary Notes: Gluten Free, Vegan