

MAZZA CHAUTAUQUA CELLARS



Date Edited: 2/26/204

Winemaking/Ferment notes: This Concord wine is hot pressed and then cool fermented in stainless steel to keep

Alcohol: 11%

Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 10%

Cellaring potential: Best consumed young

the bright, vibrant fruit flavors.

Varieties: Concord (93%), Fredonia (7%)

pH: 3.35

TA: 7.1 g/L

Food pairing(s): Pork chops, Cheddar cheese

Dietary Notes: Gluten Free, Vegan

