



MAZZA CHAUTAUQUA CELLARS

# Chardonnay



**Vintage:** 2021

**Appellation:** Finger Lakes

**Residual Sugar:** 0%

**Alcohol:** 12%

**Varieties:** Chardonnay (100%)

**Winemaking/Ferment notes:** The 2021 Chardonnay was cool fermented to retain aroma. A portion of the wine was barrel fermented to add depth and structure, displaying aromas of peaches, green apples, butterscotch and a touch of oak. On the palate, this wine is soft and supple, but retains enough acidity to pair well with food.

**Cellaring potential:** Enjoy young, also benefits from careful cellaring

**pH:** 3.63

**TA:** 6.3 g/L

**Vineyards:** Martini Vineyards

**Oak Aging:** A portion of the blend was partially barrel fermented in 500 L new French Oak puncheon from Mercier and then barrel aged for six months with weekly lees stirring.

**Harvest Dates:** 10/07/2021

**Food pairing(s):** Smoked fish and meats; Seared salmon or tuna; Late summer vegetables such as red peppers, corn, butternut squash and pumpkin

**Dietary Notes:** Vegan

Date Edited: 3/29/2024



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