



# MAZZA CHAUTAUQUA CELLARS

## Forte of Cabernet Franc



**Vintage:** Non-Vintage

**Appellation:** Lake Erie

**Residual Sugar:** 7%

**Alcohol:** 19%

**Varieties:** Cabernet Franc (100%)

**Winemaking/Ferment notes:** Our Forte of Cabernet Franc is a ruby style port. Cabernet Franc grapes were crushed and fermented on the skins for four days and then spirit was added to bring the alcohol to 19%. It is aged in second use whiskey barrels for added complexity.

**Cellaring potential:** 3-5 + years

**pH:** 3.22

**TA:** 9.7 g/L

**Vineyards:** Moorhead Farms

**Oak Aging:** Aged 8 months in charred American Oak from World Cooperage

**Harvest Dates:** 10/29/19

**Food pairing(s):** Dark chocolate; Aged Cheddar; Stilton; Goat cheese