



MAZZA CHAUTAUQUA CELLARS

Gewürztraminer



Vintage: 2017

Appellation: Finger Lakes

Residual Sugar: 0.6%

Alcohol: 12%

Varieties: Gewürztraminer (100%)

Winemaking/Ferment notes: The 2017 grapes had extended skin contact prior to pressing to extract the spicy characters from the skin. Cool fermented to retain varietal aroma and delicate character. Spicy floral aromas and flavors compliment a semi-dry finish.

Cellaring potential: Enjoy young, also benefits from careful cellaring

pH: 3.50

TA: 5.8 g/L

Vineyards: Martini Vineyards and Olde Chautauqua Farms

Harvest Dates: 10/03-07/2017

Food pairing(s): Spicy food; Asian Dishes; Turkey Dinner