



MAZZA CHAUTAUQUA CELLARS

Lemberger



Vintage: 2018

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Lemberger (79%), Regent (10%), Merlot (5%),

Winemaking/Ferment notes: Our Lemberger is a medium-bodied red. It has aromas and flavors of black cherries, pepper, ripe plum, and blackberry finished with a hint of earthiness and firm tannins. The wine is fermented on skins and aged using oak.

Cellaring potential: 3-5 years

pH: 3.43

TA: 6.60 g/L

Vineyards: Mike Jordon and Bill Semelka

Oak Aging: Aged 19 months in French and Hungarian Oak, Stone Street, Verite, Radoux, Zemplen

Harvest Dates: 10/12/18

Food pairing(s): Roast Beef Melt; Salmon; Strawberry Shortcake