MAZZA CHAUTAUQUA C E L L A R S

MAZZA CHAUTAUQUA CELLARS

Lemberger



Vintage: 2019

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Lemberger (94%), Merlot (6%)

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: 3.49

TA: 5.7 g/L

Vineyards: Olde Chautauqua Farms and Moorhead

Farms

Oak Aging: Aged 25 months in French and Hungarian Oak from Orion, François Freres, and

Zemplen.

Harvest Dates: 10/18/2019

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

Shortcake

Dietary Notes: Vegan

