



MAZZA CHAUTAUQUA CELLARS

Pinot Grigio



Vintage: 2018

Appellation: Lake Erie

Residual Sugar: 0.2 %

Alcohol: 12%

Varieties: Pinot Grigio (100%)

Winemaking/Ferment notes: These Pinot Grigio grapes were carefully harvested and gently pressed to retain the best fruit characters. This wine was fermented entirely in stainless steel at cool temperatures to maximize retention of volatile fruit aromas. This Pinot Grigio is a light-bodied wine with refreshing acidity.

Cellaring potential: Best enjoyed young

pH: 3.40

TA: 7.1 g/L

Vineyards: various vineyards in the Lake Erie appellation

Harvest Dates: 9/20/18

Food pairing(s): Grilled seafood; Pesto chicken; Linguine with clams