



MAZZA CHAUTAUQUA CELLARS

Pinot Grigio



Vintage: 2020

Appellation: Finger Lakes

Residual Sugar: 0%

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: 3.10

TA: 6.2 g/L

Vineyards: Martini Vineyards and William Semelka Vineyards

Harvest Dates: 9/16-23/20

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

Dietary Notes: Vegan

Date Edited: 01/27/2022



ENJOYMAZZA.COM