



MAZZA CHAUTAUQUA CELLARS

Riesling NUTT ROAD



Vintage: 2019

Appellation: Finger Lakes

Residual Sugar: 0%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking/Ferment notes: Our 2019 Riesling grapes were picked at optimum maturity and flavor concentration. Harvesting the grapes in the early morning at cool temperatures, processing and pressing the berries promptly and gently, ensures the varietal aromas/ the wine was fermented slowly at 14°C (55°F) for 24 days. Sweet citrus, melon and pear flavors mingle beautifully with spicy minerality and brisk acidity. This is a perfect wine for lunch, or for casual sipping on the porch with friends.

Cellaring potential: Enjoy young, also benefits from careful cellaring

pH: 3.11

TA: 7.2 g/L

Vineyards: Martini Vineyards (Nutt Road Block)

Harvest Dates: 10/19/19

Food pairing(s): Pork Roast; Brook Trout

Dietary Notes: Vegan, Gluten Free

Awards: Tim Atkin - 90 pts, James Suckling - 89 pts, Recent Award of Note: International Wine & Spirits Competition - 93 pts, Silver (2018 Vintage)

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