



MAZZA CHAUTAUQUA CELLARS

Riesling NUTT ROAD



Vintage: 2017

Appellation: Finger Lakes

Residual Sugar: 0.6%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking/Ferment notes: Our 2017 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 28 days and arrested at 0.70% residual sweetness. 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: 3.29

TA: 7.1 g/L

Vineyards: Martini Vineyards (Nutt Road Block)

Harvest Dates: 10/7-20/17

Food pairing(s): Pork Roast; Trout or Salmon; Lobster

Date Edited: 01/21/2022



ENJOYMAZZA.COM