



MAZZA VINEYARDS

Cabernet Franc



Vintage: 2019

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Cabernet Franc (87%), Merlot (8%), Regent (4%)

Winemaking/Ferment notes: This Cabernet Franc is intensely aromatic with aromas of cherry and plum. The palate is filled with spice, almond and smoke flavors. The wine is fermented on its skins and the blend is aged in a combination of French and Hungarian Oak. Enjoy the Cabernet Franc on its own or pair with foods of your liking.

Cellaring potential: 3-5 years

pH: 3.47

TA: 5.0 g/L

Vineyards: Szklenski Brothers and William Semelka Vineyards

Oak Aging: Aged 20 months in French Oak from Mercier, Tonnellerie O, Tarasaud, and Francois Freres

Harvest Dates: 10/29/19

Food pairing(s): Poultry; lasagna; couscous with meat; Middle Eastern fare; pizza; and Greek cuisine

Recent Vintage Awards of Note: PWA Wine Excellence - Top 10, PA Farm Show - Double Gold

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