



MAZZA VINEYARDS

# Cabernet Sauvignon



**Vintage:** 2017

**Appellation:** New York

**Residual Sugar:** 00%

**Alcohol:** 12%

**Varieties:** Cabernet Sauvignon (80%), Petit Verdot (9%), Cabernet Franc (4%), Lemberger (3%)

**Winemaking/Ferment notes:** These Cabernet Sauvignon grapes achieved optimum ripeness resulting in a balanced, food-friendly wine. The nose opens with green peppers, spices and a touch of earthiness. Enjoy the Cabernet Sauvignon on its own or pair with foods of your liking

**Cellaring potential:** 3-5 years

**pH:** 3.76

**TA:** 6.5 g/L

**Vineyards:** B & L Farms

**Oak Aging:** Aged 19 months in French and Hungarian Oak from Francois Freres, Zemplen, Taransaud

**Harvest Dates:** 10/24-30/2017

**Food pairing(s):** New York steak strip; Filet Mignon; Pasta with tomato sauce; Red cabbage

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