



MAZZA VINEYARDS

Chambourcin



Vintage: 2017

Appellation: Pennsylvania

Residual Sugar: 0%

Alcohol: 12%

Varieties: Chambourcin (100%)

Winemaking/Ferment notes: These Chambourcin grapes achieved optimum ripeness; resulting in a balanced, food-friendly wine. The wine has flavors of vibrant black cherry and plum aromas, earth tones with truffle, smoke hints of the finish. Enjoy Chambourcin on its own or pair with foods of your liking.

Cellaring potential: 3-5 years

pH: 3.53

TA: 7.2 g/L

Vineyards: Naylor Vineyards and Penn State Research and Extension Vineyard

Oak Aging: Aged 19 months in French Oak from Francois Freres, Taransaud

Harvest Dates: 10/03-22/2017

Food pairing(s): Sausage; fine cheeses; pizza; burgers; pasta and steaks