



MAZZA VINEYARDS

Chardonnay



Vintage: 2020

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Chardonnay (75%), Pinot Grigio (25%)

Winemaking/Ferment notes: This Chardonnay was cool fermented to retain aroma. A portion of the wine was barrel fermented to add depth and structure. The resulting wine displays aromas of peaches, green apples, butterscotch and a touch of oak. On the palate, this wine is soft and supple, but retains enough acidity to pair well with food.

Cellaring potential: 3-5 years

pH: 3.38

TA: 6.0 g/L

Vineyards: Moorhead Farms, William Semelka Vineyards, Martini Vineyards

Oak Aging: Aged 5 months in French Oak from Mercier

Harvest Dates: 10/02/2020

Food pairing(s): Smoked fish and meats; Roasted poultry; Late summer vegetables such as red peppers, corn, butternut squash and pumpkin

Date Edited: 01/21/2022



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