



# MAZZA VINEYARDS

## Chardonnay



**Vintage:** 2021

**Appellation:** Lake Erie

**Residual Sugar:** 0%

**Alcohol:** 12%

**Varieties:** Chardonnay (100%)

**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:** Would benefit from careful cellaring

**pH:** 3.38

**TA:** 6.5 g/L

**Vineyards:** Moorhead Farms, Martini Vineyards

**Oak Aging:** Portion barrel fermented and aged sur lees in Mercier French Oak Puncheons for 6 months

**Harvest Dates:** 10/07/2021

**Food pairing(s):** Smoked fish and meats; Seared salmon or tuna; Late summer vegetables such as red peppers, corn, butternut squash and pumpkin

**Dietary Notes:** Vegan

Date Edited: 09/28/2022



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