



MAZZA VINEYARDS

Chardonnay



Vintage: 2022

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: 3.39

TA: 6.3 g/L

Vineyards: Moorhead Farms, Martini Vineyards

Oak Aging: Portion barrel fermented and aged sur lees in Mercier French Oak Puncheons for 4 months

Harvest Dates: 09/29/2022

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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