



# MAZZA VINEYARDS

## Cream Sherry



**Vintage:** 2017

**Appellation:** Pennsylvania

**Residual Sugar:** 7%

**Alcohol:** 16.5%

**Varieties:** Concord (100%)

**Winemaking/Ferment notes:** Our Cream Sherry is a carefully selected blend of sweetened wine that is fortified with grape brandy. The heating and oxidation process give the sherry a caramelized flavor and golden color. Our Cream Sherry is a luxuriously sweet, fragrant and complex fortified wine. It possesses the rich, nutty flavor and aroma characteristic of traditional sherry, which develops during aging in oak barrels. Enjoy Cream Sherry after dinner by itself or as the perfect pairing to caramel or chocolate desserts, especially with nuts.

**Cellaring potential:** 3-5 + years

**pH:** 3.36

**TA:** 6.0 g/L

**Vineyards:** Various Vineyards in the Pennsylvania Region

**Oak Aging:** Aged 21.5 months in used Rum and Whiskey barrels that are World Cooperage American oak.

**Harvest Dates:** 10/31/2017

**Food pairing(s):** Aged Swiss; Gouda; Cheese cake; Cookies, pastries and cakes - especially desserts with nuts such as pound cake with pecan streusel.