



MAZZA VINEYARDS

Merlot



Vintage: 2019

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Merlot (86%), Regent (6%), Cabernet Franc (3%)

Winemaking/Ferment notes: The 2019 Merlot reflects its growing conditions, offering deep, rich fruit flavors and a solid structure. The wine went through traditional skin contact fermentation for seven days with pneumatage cap management three times daily for gentle flavor and color extraction. The ferment was pressed off and then racked into a combination of oak barrels and stainless steel tanks for maturation. The wine is a full-bodied, flavorful wine and pairs well with foods of equal intensity.

Cellaring potential: 3-5 years

pH: 3.65

TA: 5.9 g/L

Vineyards: Moorhead Farms, Martha Clara Vineyards, William Semelka Vineyards

Oak Aging: Aged 19 months French Oak from Francois Freres, Seguin Moreau

Harvest Dates: 9/26/19

Food pairing(s): Prime rib; Steaks in red wine sauce; Hearty soups