

MAZZA VINEYARDS Merlot



Date Edited: 1/11/2023

Vintage: 2020 Appellation: Lake Erie Residual Sugar: 0%

Alcohol: 12%

Varieties: Merlot (94%), Regent (3%), Cabernet Franc (3%)

Winemaking/Ferment notes: The 2020 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: 3.82

TA: 5.4 g/L

Vineyards: Moorhead Farms, Vineyard on the Knoll, and Szklenski Farms

Oak Aging: Aged 20 months French Oak and Hungarian Oak from World Cooperage

Harvest Dates: 10/23/20

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

Dietary Notes: Vegan

