



**Vintage:** Non-Vintage

**Appellation:** Pennsylvania

**Residual sugar:** 7%

**Alcohol:** 18%

**Varieties:** Blend of Concord and French American Hybrids

**Winemaking/Ferment Notes:** Mazza Vineyards Port is soft and sophisticated, yet bursting with a nose of plum and fig, all underlined by the bold presence of the Concord grape. Slow, neutral, whiskey barrel aging conditions this port into a beautiful wine. It easily stands alone in place of any dessert.

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

**Oak Aging:** Matured in used whiskey barrels (charred American Oak) for 17 months

**Food pairing(s):** Stilton and Blue cheeses, walnuts, Black Forest cake; any sinfully-rich chocolate desserts with raspberry sauces