

Vidal Blanc



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 3.52%

Alcohol: 12%

Varieties: Vidal Blanc (100%)

Winemaking notes: Mazza Vineyards Vidal Blanc is cool fermented and bottled with residual sugar to create a balanced, crisp wine.

Cellaring Potential: 1-3 years

pH: 3.3

TA: 6.7g/L

Vineyard(s): Apple Tree Farms

Food pairing(s): Shrimp, crab, lobster, pasta with white sauce, sushi and Cobb salads