



MAZZA VINEYARDS

Vidal Blanc



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 3.4%

Alcohol: 12%

Varieties: Vidal Blanc (100%)

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

Cellaring potential: Best consumed young

pH: 3.31

TA: 7.4 g/L

Vineyards: Moorhead Farms, Bartlett Farms, Debonne Vineyards, and Vineyard on the Knoll

Harvest Dates: 10/26-31/20

Food pairing(s): Fruit based desserts, Salty cheeses, Fruits & nuts

Date Edited: 01/21/2021



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