



MAZZA CHAUTAUQUA CELLARS

# Riesling



**Vintage:** 2017

**Appellation:** Finger Lakes

**Residual Sugar:** 1.4%

**Alcohol:** 12%

**Varieties:** Riesling (100%)

**Winemaking/Ferment notes:** Our Riesling grapes were picked at the optimum maturity and flavor concentration. The wine was fermented slowly at a cool temperature, and then fermentation was arrested to retain varietal aromas. This Riesling shows characteristics of peaches and apples. Finished with a touch of sweetness to round the palate and bring out the mineral and citrus flavors.

**Cellaring potential:** Enjoy young, also benefits from careful cellaring

**pH:** 3.30

**TA:** 7.3 g/L

**Vineyards:** Martini Vineyards

**Harvest Dates:** 10/07-20/17

**Food pairing(s):** Pork Roast; Trout or Salmon; Lobster

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