



# THE REDS - "BUD BREAK" RELEASE

These three wines are intertwined with a distinct Italian feel. All of the wines show dark fruit flavors, rich, lush color, finesse, complexity and structure. All wonderful food wines, great accompaniments to rich, hearty meals. As shown in the descriptions, the Merlot grape plays a role in each of these offerings.

**VINTAGE: 2017**  
**BRAND: MAZZA CHAUTAUQUA CELLARS**  
**MERLOT**

**Notes:** Grapes sourced from growing partners on the North Fork of Long Island. This is a full bodied, dry wine with solid structure. Fermented in stainless steel and cap managed with pneumatic, and matured for 19 months in a blend of French, Hungarian, and American Oak.

Lots of dark fruit aromas, hints of oak. On the palate, ripe dark berry, toasty oak, very smooth and developed.

**Pairing Notes:** Pairs well with Prime Rib, steaks in red wine sauce, hearty soups.

**VINTAGE: 2017**  
**BRAND: SOUTH SHORE WINE CO.**  
**CARMINE**

**Notes:** A hybrid grape (Cabernet Sauvignon and Carignane, then crossed with Merlot) developed in CA at UC Davis in the early 1900s. A great base for blending, the final bottling is blended with 25% Teroldego to balance acidity.

Rich color, robust fruit flavors and aromas. A hint of mint/herbs.

**Pairing Notes:** Red meats compliment the rich flavor and tannin structure.

**VINTAGE: 2017**  
**BRAND: MAZZA VINEYARDS**  
**LA FAMIGLIA MAZZA**  
**TEROLDEGO**

**Notes:** A limited release of this Northern Italian varietal, 94% Teroldego and 6% Merlot.

This dark wine has a fruity nose with hints of blackberries layered with complex oak aromas and a youthful palate with good acidity. Elegant yet powerful, with a persistent finish. This wine will stand up well to food pairings.

**Pairing Notes:** Pairs well with red meat, charcuterie, hard cheeses.

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