



SWEETS/SEMI-SWEETS - "BUD BREAK" RELEASE

Slightly sweet with racy acidity. Each of these varieties shows some sweetness, but are excellently balanced by appropriate acidity. These 3 wines are sure to please the sophisticated palate that leans toward the sweeter side.

VINTAGE: 2017

BRAND: MAZZA CHAUTAUQUA CELLARS
MEDIUM SWEET RIESLING

Notes: Made with grapes from the Finger Lakes, NY. Aromas of peaches and apples. Finished with enough acidity to bring out the citrus and natural minerality.

These Riesling grapes were picked at optimum maturity and flavor concentration. The wine was fermented slowly at a cool temperature, and then fermentation was arrested to retain varietal aromas. 1.7% residual sugar.

Pairing Notes: Pairs well with pork roast, Brook Trout.

BRAND: MAZZA VINEYARDS
VIDAL BLANC

Notes: Medium sweet, balanced acidity. Very fruit forward, and true to the flavors and aromas of the grapes used.

Cool fermented and bottled with residual sugar to create a balanced, crisp wine. 3.52% residual sugar.

Pairing Notes: Pairs well with shrimp, crab, lobster, pasta with white sauce, sushi and Cobb salads.

VINTAGE: 2018

BRAND: MAZZA CHAUTAUQUA CELLARS
VIGNOLES

Notes: Semi-sweet and balanced. Shows notes of citrus, melon, giving way to stone fruits.

A rich, fullbodied white wine. It displays lovely varietal aromas of pineapple, strawberry and lime. The wine is soft on the palate with an enticingly tropical finish. Our Vignoles is cool fermented to retain fresh fruit and citrus characters. 3.73% residual sugar.

Pairing Notes: Pairs well with Asian barbeque chicken, pastas with cheese sauce, shellfish.

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