

# THE WHITES - "BUD BREAK" RELEASE

Crisp and clean classics. Three of the world's best known and most consumed dry white wines, all vinted in a clean, crisp style.

### VINTAGE: 2017 BRAND: SOUTH SHORE WINE CO. **GRÜNER VELTLINER**

**Notes:** This highly awarded Grüner from South Shore is very true to form for the Austrian varietal. With fresh stone fruits and fine minerality on the nose, and deep fruit and mouthwatering acidity on the palate.

The variety is known for an explosive, fruit palate and a bright aroma and color. The wine is cool fermented in stainless steel to retain natural aromas.

Pairing Notes: This wine pairs famously well with foods, such as smoked salmon/ham, asparagus, a peppery arugula and mescaline based salad, sautéed mushrooms, grilled vegetables.

#### VINTAGE: 2018 BRAND: MAZZA VINEYARDS PINOT GRIGIO

**Notes:** Light bodied and easy drinking with pleasant fruitiness. Made to let the fruit shine, and balanced by a refreshing acidity. This Italian style Pinot Grigio is an easy bottle to reach for any time.

These grapes were carefully harvested and gently pressed to retain the best fruit characters. This wine was fermented entirely in stainless steel at cool temperatures to maximize retention of volatile fruit aromas.

**Pairing Notes:** Pairs well with grilled seafood, pesto chicken, light pastas.

## VINTAGE: 2017 BRAND: SOUTH SHORE WINE CO. UNWOODED CHARDONNAY

**Notes:** Untouched by oak, in the French style, this wine reflects the true character and body of a Chardonnay. Clean, floral and fruity with notes of melon and white peach. Intense fruit flavors backed up with racy acid, giving it life and zest. Shows hints of floral blossom.

The wine is bottled early without oak aging in an increasingly popular style.

**Pairing Notes:** Pairs well with pierogi; tortellini with sage cream sauce; potato and ricotta gnocchi with broccoli; salt crusted snapper with fennel.

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