



THE REDS - "VERAISON" RELEASE

Medium bodied wines with beautiful aromas and flavors reminiscent of dark red fruits, pepper, earth, and spice. Oak aging is present, but not overpowering. Enjoy each of these wines on their own, or let them dance with your favorite food pairings.

VINTAGE: 2017
BRAND: MAZZA VINEYARDS
CHAMBOURCIN

Notes: Chambourcin grapes harvested at optimum ripeness; resulting in a balanced, food-friendly wine.

Dark cherry and plum aromas give way to a vibrant wine with earthy notes and a slightly smoky finish.

Pairing Notes: Pairs well with sausage, fine cheeses, pizza, burgers, pastas and steaks.

Cellaring Potential: 3-5 years

VINTAGE: 2018
BRAND: SOUTH SHORE WINE CO.
NOIRET

Notes: A relative newcomer to the wine world, this hybrid Steuben grape produces a medium bodied wine with dark red fruit and pepper notes.

This wine was fermented on the skins and pressed prior to completion of fermentation to attain a fruitier style.

Pairing Notes: Pairs well with blackened tuna, ravioli with red sauce.

Cellaring Potential: 3-5 years

VINTAGE: 2016
BRAND: MAZZA CHAUTAUQUA CELLARS
LEMBERGER

Notes: Also known as Bläufrankish, a medium-bodied red fermented on skins.

Dark fruit flavors and an earthy backbone highlight this selection with a touch of oak and a lengthy finish.

Pairing Notes: Pairs well with Roast Beef Melt, salmon, Strawberry Shortcake.

Cellaring Potential: 3-5 years

EXCLUSIVE VIRTUAL TASTING ACCESSIBLE HERE: [TINYURL.COM/ICV820TR](https://tinyurl.com/ICV820TR)
ENJOYMAZZA.COM