



# SWEETS/SEMI-SWEETS - "VERAISON" RELEASE

Truly representative of the region. These three wines showcase their respective grapes as embodiments of the historical Lake Erie Wine Growing Region. Flavors and aromas reminiscent of grapes on the vine. These wines are all best consumed young.

**VINTAGE: NV**  
**BRAND: MAZZA CHAUTAUQUA CELLARS**  
**NIAGARA**

**Notes:** This wine is cool fermented in stainless steel tanks to retain the grape aroma.

Sweet and fruity. Tastes and smells like a stroll through the vineyards during harvest.

**Pairing Notes:** Pairs well with barbecue and jambalaya.

**VINTAGE: NV**  
**BRAND: MAZZA VINEYARDS**  
**PINK CATAWBA**

**Notes:** This wine is cool fermented in stainless steel to retain the fresh fruit aromas reminiscent of the grapes at harvest.

Fruit forward and sweet. This rosé made from the Catawba grape is fresh and fruity with a slightly "foxy" musk.

**Pairing Notes:** Pairs well with salads, roasted chicken; cold cuts, swiss cheese, fruit tarts and pies.

**VINTAGE: NV**  
**BRAND: SOUTH SHORE WINE CO.**  
**CONCORD**

**Notes:** Hot pressed then cool fermented in stainless steel tanks.

Sweet and distinctive Concord grape flavors and aromas. The quintessential sweet red from our region

**Pairing Notes:** Pairs well with pork chops, cheddar cheese.

EXCLUSIVE VIRTUAL TASTING ACCESSIBLE HERE: [TINYURL.COM/ICV820SSS](https://tinyurl.com/ICV820SSS)  
ENJOYMAZZA.COM