



# THE REDS - "HARVEST" RELEASE

Three Old world varieties adapted to our Lake Erie AVA. Our representation of three traditional European grapes vinted in our own style, resulting in three excellent dry, red wines.

**VINTAGE: 2019**  
**BRAND: SOUTH SHORE WINE CO.**  
**LEMBERGER**

**Notes:** Our Lemberger is a medium-bodied red wine. It has aromas and flavors of black cherries, pepper, ripe plum, and blackberry and finished with a hint of earthiness and firm tannins. The wine is fermented on skins and aged in a combination of French, Hungarian and American oak.

**Pairing Notes:** Pairs well with Roast beef melt; Smoked salmon; BBQ

**Cellaring Potential:** now - 3 years

**VINTAGE: 2018**  
**BRAND: MAZZA VINEYARDS**  
**CABERNET FRANC**

**Notes:** Intensely aromatic with aromas of cherry and plum. The palate is filled with spice, almond and smoke flavors. The wine is fermented on its skins and the blend is aged in a combination of French and Hungarian Oak.

**Pairing Notes:** Pairs well with Poultry; lasagna; couscous with meat; Middle Eastern fare; veggie pizza; and Greek cuisine

**Cellaring Potential:** now - 3 years

**VINTAGE: 2017**  
**BRAND: MAZZA VINEYARDS**  
**CABERNET SAUVIGNON**

**Notes:** These grapes achieved optimum ripeness resulting in a balanced, food-friendly wine. The nose opens with green peppers, spices and a touch of earthiness. The wine is aged in a combination of French and American oak barrels.

**Pairing Notes:** Pairs well with New York strip steak; Filet Mignon; Pasta with tomato sauce

**Cellaring Potential:** now - 2 years

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