



THE WHITES- "HARVEST" RELEASE

A collection of traditional white wines that will pair perfectly with Holiday dinners of Turkey, Ham and more.
Great for sharing with your circle of family and friends this season.

VINTAGE: 2019
BRAND: MAZZA VINEYARDS
CHARDONNAY

Notes: This wine is cool fermented to retain aroma. A portion of the wine was barrel fermented to add depth and structure. The resulting wine displays aromas of peaches, green apples, butterscotch and a touch of oak. On the palate, this wine is soft and supple, but retains enough acidity to pair well with food.

Pairing Notes: Pairs well with Smoked fish and meats; Seared salmon or tuna; Late summer vegetables such as red peppers, corn, butternut squash and pumpkin

Cellaring Potential: Best enjoyed now

VINTAGE: 2018
BRAND: MAZZA VINEYARDS
RIESLING

Notes: These 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. This Riesling shows characteristics of peaches and apples. Finished with a touch of sweetness to round the palate and bring out the mineral and citrus flavors.

Pairing Notes: Pairs well with Pork roast; Chinese food; roasted duck or goose; seafood; Thai food and even salad dressings with vinegar

Cellaring Potential: best enjoyed now

VINTAGE: 2017
BRAND: MAZZA CHAUTAUQUA CELLARS
GEWÜRZTRAMINER

Notes: These grapes had extended skin contact prior to pressing to extract the spicy characteristics from the skin. Cool fermented to retain varietal aroma and delicate character. Spicy floral aromas and flavors compliment a semi-dry finish.

Pairing Notes: Pairs well with spicy food and asian dishes.

Cellaring Potential: Best enjoyed now

EXCLUSIVE VIRTUAL TASTING ACCESSIBLE HERE: [TINYURL.COM/ICH1120TW](https://tinyurl.com/ICH1120TW)
ENJOYMAZZA.COM