

WINEMAKER'S SELECT - "HARVEST" RELEASE

Refined selections from our cellar to yours. A rosé of Pinot Noir made in the Méthode Champenoise, an old-world styled Riesling aged in oak, and a port style wine aged in Whiskey barrels. These wines are sure to please.

VINTAGE: NV BRAND: SOUTH SHORE WINE COMPANY SPARKLING PINOT NOIR

Notes: On the palate of our Sparkling Pinot Noir you will find concentrated fruit of black cherry and ripe plum. This wine's medium acidity leads to a perfectly balanced dry and fragrant finish. The wine is bottle fermented using the Méthode Champanoise.

Pairing Notes: Pairs well with Lamb loin chops; Garlic prime rib; Grilled Portobello Mushrooms

Cellaring Potential: Best enjoyed now

VINTAGE: 2018 BRAND: MAZZA VINEYARDS LA FAMIGLIA MAZZA TESORO

Notes: Our "Tesoro" (Treasure) is a high acidity dry Riesling aged in a new oak puncheon for about 9 months, in the style of Old World Rieslings. This is a wine that you should ideally stow away in your cellar to allow the high acidity and new oak to integrate in the bottle. The result is likely to be a wine that is very complex with notes of ripe apples, stone fruit, vanilla, caramel and a palate that's very fruity with hints of spice and minerals at the end. If you decide to enjoy it earlier, we suggest opening the bottle to let it breathe for about 20 minutes before pouring.

Pairing Notes: Chicken Curry, Battered Walleye with fresh Lemon, Crab cakes with a spicy aioli

Cellaring Potential: Hold/age for 5+ years

VINTAGE: NV BRAND: MAZZA VINEYARDS PORT

Notes: Mazza Vineyards Port is soft and sophisticated, yet bursting with a nose of plum and fig, all underlined by the bold presence of the Concord grape. Slow, neutral, whiskey barrel aging conditions this port into a beautiful wine. It easily stands alone in place of any dessert. Our Port is fortified to 18% ABV.

Pairing Notes: Pairs well with Stilton and Blue cheeses, walnuts, Black Forest cake; any sinfully-rich chocolate desserts with raspberry sauces

Cellaring Potential: Now or hold

EXCLUSIVE VIRTUAL TASTING ACCESSIBLE HERE: <u>TINYURL.COM/ICH1120WS</u> ENJOYMAZZA.COM