



THE WHITES- "MATURATION" RELEASE

This trio of white wines carries an international personality with origins in Italy, France, and Germany.
Explore these old-world varietals vinted in the Mazza Style

VINTAGE: 2019
BRAND: MAZZA VINEYARDS
PINOT GRIGIO

Notes: These grapes were carefully harvested and gently pressed to retain the best fruit characters. This wine was fermented entirely in stainless steel at cool temperatures to maximize retention of volatile fruit aromas. The resulting wine is light-bodied with refreshing acidity.

Pairing Notes: Pairs well with grilled seafood, Pesto Chicken, light pastas

Cellaring Potential: 1-3 years

VINTAGE: 2017
BRAND: SOUTH SHORE WINE CO.
UNWOODED CHARDONNAY

Notes: Our Unwooded Chardonnay shows true varietal characteristics; intense fruit flavors backed up with racy acid, giving it life and zest. The wine displays clean, floral, and fruit aromas. On the palate, there is purity of fruit, featuring green melon and white peach with hints of blossom. The wine is bottled early without oak aging.

Pairing Notes: Pairs well with Pierogi, Tortellini with cream sauce, potato and ricotta Gnocci, Snapper

Cellaring Potential: 1-3 years

VINTAGE: 2017
BRAND: MAZZA CHAUTAQUA CELLARS
RIESLING

Notes: Our Riesling grapes were picked at optimum maturity and flavor concentration. The wine was fermented slowly at a cool temperature, 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, Brook Trout, spicy foods

Cellaring Potential: 1-3 years, can also be kept longer to achieve characteristics of an aged Riesling

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