



# SWEETS, SEMI-SWEETS - "MATURATION" RELEASE

Sure to sweeten up any occasion, these wines are fragrant and fruity; true expressions of the grapes that create them.

**VINTAGE: 2018**

**BRAND: MAZZA CHAUTAUQUA CELLARS  
VIGNOLES**

**Notes:** Vignoles is a rich, full-bodied white wine. It displays lovely varietal aromas of pineapple, strawberry, and lime. The wine is soft on the palate with an enticingly tropical finish. Our Vignoles is cool fermented to retain fresh fruit and citrus characters

**Pairing Notes:** Pairs well with Spicy Oriental Barbecue Chicken; Pastas with cheese sauce; shellfish

**Cellaring Potential:** Best enjoyed now

**VINTAGE: NV**

**BRAND: MAZZA VINEYARDS  
COUNTRY BLUSH**

**Notes:** Crafted mainly from the Steuben grape, our Country Blush is cool fermented in stainless steel tanks. The wine is slightly fruity, medium dry with a faint salmon color.

**Pairing Notes:** Pairs well with Barbecue; Jambalaya

**Cellaring Potential:** Best enjoyed now

**VINTAGE: NV**

**BRAND: SOUTH SHORE WINE CO.  
NIAGARA**

**Notes:** Niagara is a sweet, fruity wine with a pronounced grape aroma. The taste of freshly picked grapes just bursts in your mouth! The aroma is like an autumn stroll through the vineyards and the smell of the winery during harvest. The wine is cool fermented in stainless steel tanks to retain the grape aroma.

**Pairing Notes:** Pairs well with Chicken Gumbo; Jambalaya

**Cellaring Potential:** Best enjoyed now

**EXCLUSIVE VIRTUAL TASTING ACCESSIBLE HERE (CHECK YOUR EMAIL FOR INVITE): [TINYURL.COM/ICM221SSS](https://tinyurl.com/ICM221SSS)**

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