



# WINEMAKER'S SELECT - "MATURATION" RELEASE

Mix it up with these 3 distinctly different bottles.

A sparkling Chardonnay modeled after the traditional sparkling wines of Champagne,  
An easy drinking rosé, and a sweet oxidized Sherry to sip at day's end.

**VINTAGE: NV**  
**BRAND: SOUTH SHORE WINE COMPANY**  
**SPARKLING CHARDONNAY**

**Notes:** Our Sparkling Chardonnay is bottle fermented using the Méthode Champenoise. The wine is dry and sophisticated. This wine's medium acidity leads to a perfectly delicate, crisp finish.

**Pairing Notes:** Pairs well with shellfish, smoked salmon, oysters, and Fois Gras

**Cellaring Potential:** Best enjoyed now

**VINTAGE: NV**  
**BRAND: MAZZA**  
**BARE BONES ROSÉ**

**Notes:** Gently pressed Chambourcin grapes give this wine a hint of color, delicate berry flavors, and crisp acidity. A touch of sweetness and delicate fruit flavors on the finish create a refreshing summer wine.

**Pairing Notes:** Pairs well with chicken salad with cranberries, ham steak, salmon

**Cellaring Potential:** Best enjoyed now

**VINTAGE: NV**  
**BRAND: MAZZA VINEYARDS**  
**CREAM SHERRY**

**Notes:** Our Cream Sherry is a carefully selected blend of sweetened wine that is fortified with grape brandy (crafted at our sister distillery). The heating and oxidation process give the sherry a caramelized flavor and golden color. Our Cream Sherry is a luxuriously sweet, fragrant, and complex fortified wine. It possesses the rich, nutty flavor and aroma characteristic of traditional sherry, which develops during aging in oak barrels.

**Pairing Notes:** Enjoy Cream Sherry after dinner by itself or as the perfect pairing to caramel or chocolate desserts, especially with nuts.

**Cellaring Potential:** 3-5+ years

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