



MAZZA VINEYARDS

Watermelon Breeze



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 10%

Varieties: Niagara (100%)

Winemaking/Ferment notes: Watermelon Breeze is a Niagara based wine that is cool fermented in stainless steel tanks to retain the grape aroma. It is then enhanced with natural watermelon flavoring making it the perfect summer wine (or wine punch or wine slushie!)

Cellaring potential: 1-2 years - Best consumed young

pH: 2.83

TA: 6.45 g/L

Serving Suggestion: Ice cold in a fresh fruit punch or sangria, or as a wine slushie.