



MAZZA CHAUTAUQUA CELLARS

Chardonnay



Vintage: 2017

Appellation: Finger Lakes

Residual Sugar: 0%

Alcohol: 12%

Varieties: Chardonnay (100%)

Winemaking/Ferment notes: The 2017 Chardonnay was cool fermented to retain aroma. A portion of the wine was barrel fermented to add depth and structure, displaying aromas of peaches, green apples, butterscotch and a touch of oak. On the palate, this wine is soft and supple, but retains enough acidity to pair well with food.

Cellaring potential: Enjoy young, also benefits from careful cellaring

pH: 3.31

TA: 7.0 g/L

Vineyards: Martini Vineyards and Olde Chautauqua Farms

Oak Aging: Aged 9 months in French Oak from Mercier

Harvest Dates: 10/05-10/17

Food pairing(s): Smoked fish and meats; Seared salmon or tuna; Late summer vegetables such as red peppers, corn, butternut squash and pumpkin

Dietary Notes: Vegan

Date Edited: 01/27/2022



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