

## MAZZA CHAUTAUQUA CELLARS

## RIESLING NUTT ROAD VINEYARD

2020

Our 2020 **Riesling** grapes were picked at optimum maturity and flavor concentration. Harvesting the grapes in the early morning at cool temperatures and processing and pressing the berries promptly and gently ensures the varietal aromas. The wine was fermented slowly at 14°C (55°F) for 28 days and arrested at 0.40% residual sweetness. Mouthfilling ripe fruit, refined petrol notes, and beautiful minerality end with a focused, bouyant acidity that dances on the tongue, reflecting a truly classic Finger Lakes Riesling.

APPELLATION..... Finger Lakes

RESIDUAL SUGAR . . . . . . 0.4%

TA..... 6.3 g/L

PH ..... 3.23

ALCOHOL BY VOLUME..... 12%

VARIETY ..... Riesling

HARVEST DATE . . . . . Oct. 15-20, 2020

VINEYARD..... Martini Vineyards (Nutt Road block)



Decanter World Wine Awards - 93 points / Silver Medal
Wine Enthusiast - 90 points / Best Buy
International Wine and Spirits Competition- 93 points / Silver Medal (2018 vintage)
2021 James Suckling - 89 points (2019 vintage)
2021 Tim Atkin - 90 points (2019 vintage)

