

Mazza Chautauqua Cellars

RIESLING, NUTT ROAD



ORIGIN Finger Lakes
VINTAGE 2017
COLOR White
WINE TYPE Still wine



TASTING NOTE

Delicate notes of tropical fruits, sweet citrus with spicy minerality, brisk acidity and a crisp finish

PRODUCER

Mazza Chautauqua Cellars is the Mazza family's third winery location. The winery's opening in 2005 represented the realization of a long-standing goal to expand into New York. Establishing a home base in New York provided a foundation for the Mazza family to create long-lasting partnerships with a network of well-respected local farmers and to craft a unique new collection of wines rooted in the Mazza family's traditional Italian winemaking heritage and strongly influenced by our international winemaking team. This blend of experience, approach, and perspective can be tasted in every bottle.

VINEYARD INFORMATION

From the Martini Vineyards, Nutt Road Block. Honeoye Silt Loam soil and some Lansing-Danley Silt Loam composition. Block located on the western slopes of Seneca Lake with eastern exposure. The deep waters (188m) ensures the lake does not freeze in the winter and normalize extreme temperatures in the summer. The lake provides cool nights that help retain acidity in the grapes. Elevation ~ 215 meters.

VINIFICATION

Grapes gently pressed, juice cold settled and clear juice racked to ferment. No oak used.

ALCOHOL

12%

TOTAL ACIDITY

7.12 g/l (Tartaric)

RESIDUAL SUGAR

6.9 g/l

PH

3.29

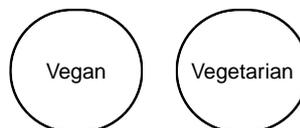
BLEND

100% Riesling

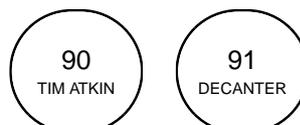
HIGHLIGHTS



CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

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