

the Cabaret at the square

Wine Flight
September 7, 2016

*Mazza Family
Vineyards*

“Wine achieves its character by terroir, personality by weather and quality by man.” Peter Sichel



“Nestled along the shores of Pennsylvania’s Lake Erie Wine Country, Mazza Vineyards invites you to share in a truly enjoyable winemaking and tasting experience. A scenic drive to the winery along East Lake Road (Route 5) will lead you through miles of vineyards. It is from these and other local vineyards that we choose the grapes to produce our award winning wines.”

Please visit enjoymazza.com

2014 South Shore Wine Company Grüner Veltliner

Pronounced GREW-ner velt-LEE-ner and translating loosely to the “green wines of the village of Veltlin in the Tirol,” this grape is originally from the lower Alps that originated as Austria, but is now part of Italy. It is the most popular grape grown in Austria.

Styles can range from light and zesty to rich and nutty. However, what makes Grüner Veltliner wine so unique is its signature vein of acidity that explodes in your mouth like pop rocks. More affordable Grüner Veltliner (around the \$10-20 mark) loses this acid burst quickly after every sip, but high quality Grüner wine will have a delicate tingly aftertaste.

Tasting Notes:

This white seduces on the nose with spicy notes of fresh stone fruit and fine minerality. On the palate, it shows deep fruit with brilliant acidity.

It is cool fermented in stainless steel to retain natural aromas.

This wine (and this varietal) should be served cool, and not cold, in order to express its flavors truly.

Food Pairings:

Grüner Veltliner is crisp and, therefore, a perfect palate cleanser for spicy or richly flavored food. It is also notoriously wonderful with difficult to pair vegetables like asparagus and artichokes.

PLCB 9684 @ \$13.99
12% ABV

2015 Riesling

Tasting Notes:

This Riesling shows characteristics of peaches and apples while finishing with a touch of sweetness to round the palate and bring out the mineral and citrus flavors.

Food Pairing:

Pair with ham and Gruyere French toast sandwiches with Granny Smith apples.

Chautauqua

Lake Erie Wine Trail

During the Ice Age, glaciers gouged trenches that left behind ridges of fertile soil and gravel ideal for grape growing. Now, vineyards are so dense that visitors can smell the ripe grapes as they drive during harvest season. There are 30,000 acres of grape vineyards in the 45 miles between North East, PA, and Silver Creek, NY, making this the largest grape-growing region east of the Rockies. About 90 percent of the vineyards are planted with Concord grapes, which are used by companies such as Welch’s to make grape juice.



Available for approximately \$10.79 at winery
12% ABV

2014 Lemberger

It’s not stinky cheese, but a wine originating from Germany and known there as blafränkisch, which means blue wine of Franconia (because this region of Germany was once Franconia).

There are two main and diverse styles of this wine: one is a strong, full-bodied wine reminiscent of some of California’s bigger Zinfandels; the other is lighter and softer, reminiscent of a better Pinot Noir.



Tasting Notes:

With a blueish red color and a spicy, black pepper nose, this medium-bodied red has aromas and flavors of black cherries, pepper, ripe plum, and blackberry and finishes with a hint of earthiness and firm tannins.

Food Pairings:

This grape is perfect with spicy rubbed cuts of pork or chicken, grilled burgers and deserts made with dark chocolate.

Available for approximately \$10.79 at winery
12% ABV

All artwork by k Madison Moore

2014 South Shore Wine Company Merlot

Tasting Notes:

Berry aromas are complimented by subtle American Oak. This red has a medium body with supple mouthfeel.



Food Pairings:

Merlot is generally softer, riper and fleshier than Cabernet (lacking powerful tannins and marked acidity). You can drink it with a range of Italian dishes, especially tomato-based ones and it responds very well to the ‘umami’ (deeply savory) tastes you get in foods such as mushrooms and parmesan.

PLCB 3427 @ \$14.99
12% ABV

Viticulture in Lake Erie

The lake offers cooling breezes in mid-summer and gathers heat in the fall to extend the growing season. Until the lake freezes, its moisture creates snow to insulate the vines from the cold temperatures of the north shore. The ice and cold water in the spring prevent early bud break from capricious temperature changes. Lake Erie is truly the reason fine wine grapes can be grown in this region.