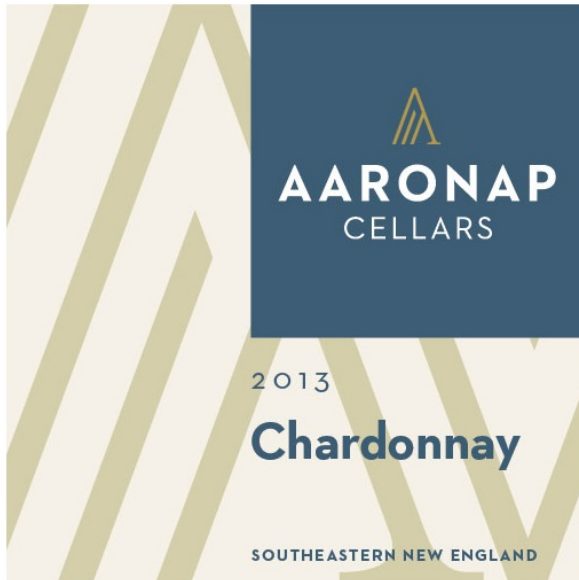


AARONAP CELLARS 2013 CHARDONNAY



Wine Summary:

On the shores of the Westport River less than a mile from the southern coast of Cape Cod, chardonnay flourishes in the maritime climate. The waters of Long Island Sound moderate the cold New England winters and provide cooling breezes during the summers. We offer this example of premium wine grown and made in Massachusetts for your enjoyment

Tasting Notes:

Light straw yellow in color. The nose brims with aromas of citrus, apricot, & tropical fruits. Subtle hints of toast and cinnamon. Broad mouthfeel with a lightly dancing acidity and a pleasant lingering finish.

Food Pairing Suggestions: Brie or other soft cheeses and fresh baguettes on a summer day. Excellent for pairing with New England seafood such as oysters, grilled bluefish, lemon-ginger marinated swordfish steaks, or lobster macaroni and cheese.

Technical Data:

Varietal Composition: 100% Chardonnay

Appellation: Southeastern New England

Vineyard: Westport Rivers Vineyard, Westport, Massachusetts

Aging Protocol: 100% Stainless steel. Aged on lees for 6 months without stirring.

Alcohol by volume: 11.5%

Residual sugar: Dry

Production Volume: 400 bottles

Vintage and Production Notes:

Spring came early to New England in 2013. A seemingly constant daily stream of early summer rains threatened the crop, however August brought dry sunny days that dried the vineyards. The dry spell extended into September and October, allowing the grape berries to ripen slowly with concentrated fruit flavors. Machine harvested, the grapes were crushed & pressed quickly. The juice was fermented in hybrid barrels containing French oak heads and American oak staves for three weeks and then transferred to stainless steel tanks for full malolactic fermentation and sur lie aging. The wine was cold stabilized to only 45F to preserve the natural acidity so some potassium tartrate crystals may form if stored at cold temperatures.