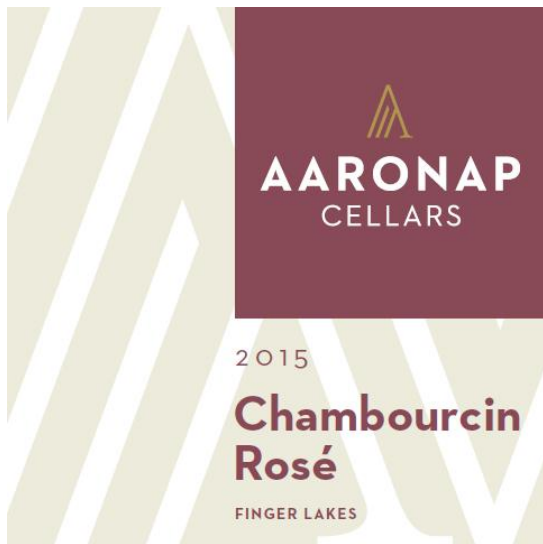


AARONAP CELLARS

2015 CHAMBOURCIN ROSE



Price \$15.00

Summary:

The Chambourcin grape is one of the original French-American hybrids bred in the 1860s in an attempt to rescue French vineyards from the phylloxera scourge that devastated old vineyards. While not the cure for that threat, Chambourcin proved to be quite cold-hardy and resistant cold winter temperatures. Consequently, Chambourcin has found a new home in the Eastern United States and has become a popular source for red and rose wines.

Tasting Notes:

Incredibly aromatic with bright raspberry, strawberry, fresh grape, & cedar aromas.

Food Pairing Suggestions: Delicious paired with grilled shrimp, roast chicken, grilled bluefish, basil pesto pastas, roasted artichokes, or a creamy soft cow's milk cheese.

Technical Data:

Varietal Composition: 90% Chambourcin, 10% Concord

Appellation: Finger Lakes, New York

Vineyard: Fallbright Vineyard, Dundee, NY

Aging Protocol: 100% Stainless steel for 6 months.

Alcohol by volume: 10% *pH:* 3.28 *Residual sugar:* 1% *Production Volume:* 271 bottles