

# AARONAP CELLARS

## 2016 STONEWALL WHITE



### Wine Summary:

The Northeast's rugged glacial past is showcased by the stone walls that crisscross the region, binding home and hearth to the land. The glacial stones also provide a mineral backbone to this crisp dry white wine crafted from a blend of Seyval Blanc (a cold hardy hybrid grape bred to withstand cold New England winters) and Riesling.

### Tasting Notes:

Notes of baked pineapple, papaya, rhubarb, starfruit, & grassy herbs grace the nose. The wine slides across the palate and lingers with a delightfully crisp mineral-laden finish.

**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:* 95% Seyval Blanc, 5% Riesling

*Appellation:* Finger Lakes, NY

*Vineyard:* Randall-Standish Vineyards, Canandaigua, NY & Salt Creek Vineyard, Dartmouth, MA

*Aging Protocol:* 100% Stainless steel for 6 months.

*Alcohol by volume:* 11% *Residual sugar:* <50 mg/L *Production Volume:* 649 bottles

### Vintage and Production Notes:

Salt Creek Vineyard Seyval blanc & reisling grapes were hand picked on Sept 25, 2016 and crushed together as a field blend. After 2 hours on the skins, the juice was pressed and blended with Seyval blanc juice from Randal-Standish Vineyards. The clarified juice was inoculated with R2 yeast and fermented at temperatures below 60°F. Malolactic fermentation was prevented by addition of SO<sub>2</sub> while aging in stainless steel. After 6 months, the wine was filtered to 0.45 microns and bottled.