

AARONAP CELLARS

2016 SUMMER BLUSH



Wine Summary:

Just a few miles down the road (across the river and through the woods) from Aaronap Cellars is the birthplace of the Concord grape, first grown by Ephraim Wales Bull (E.B.) in 1849. E.B. sought to develop the best grape capable of growing in his native New England climate and stumbled across the varietal he called “Concord” (after his home town) after thousands of trials. Long loved for jam, pies, and summer snacking, the lowly Concord grape is often neglected within the wine industry. To honor our ancestral viticulturist neighbor, we lightly pressed Concord grapes and blend with Cayuga to produce a delightfully pink and sweet rosé wine full of grape jam aromas. E.B. would be proud!

Tasting Notes: The eye is graced with a light salmon color, while aromas of honeysuckle, fresh grapes, rhubarb, strawberry, and white flowers grace the nose. Rough mouthfeel and sweet, soft finish.

Food Pairing Suggestions: Pair with strawberries, watermelon, soft brie or chevre cheese and crackers, or just a warm summer day on the back patio or beach.

Technical Data:

Varietal Composition: 87% Cayuga, 13% Concord

Appellation: Finger Lakes, NY

Vineyard: Randall-Standish Cellars, Finger Lakes, NY, Autumn Hills Orchard, Groton, MA, & Backyard Grapes, Holliston, MA

Aging Protocol: 100% Stainless steel for 6 months.

Alcohol by volume: 9% *pH* 3.16 *Residual sugar:* 5% *Production Volume:* 625 bottles

Vintage and Production Notes:

Handpicked Concord grapes from Autumn Hills Orchard (Groton, MA) and Backyard Grapes (Holliston, MA) vineyards were foot crushed “Lucy-style” and pressed into “Concord Blanc” juice, which was fermented at room temperature with Maurivin B yeast to reduce some malic acid. Separately, Cayuga juice from Randall-Standish Vineyards (Finger Lakes, NY) was fermented with native yeast at cold temperatures <50°F. Fermentation naturally stopped with ~5% residual sugar, which was preserved by sterile filtration and addition of SO₂/potassium sorbate. The wine was settled in stainless steel for 6 months, cold-stabilized to 48°F for 7 days, blended with sterile filtered Concord blanc wine, and bottled.