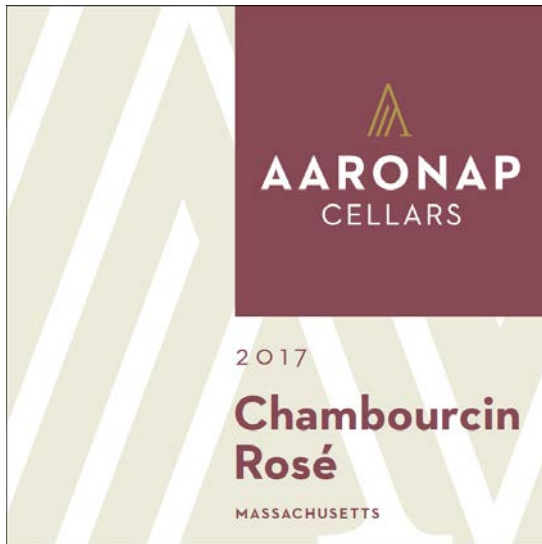


# AARONAP CELLARS

## 2017 CHAMBOURCIN ROSE



**Price \$17.00**

### **Wine Summary**

**Chambourcin** is a French-American interspecific hybrid grape variety that was produced by Joannes Seyve in the 1860s in France. Since outlawed in France, it has found a new home on the US East Coast.

The grape produces a deep-colored and aromatic wine. It can be made into a dry style or one with a moderate residual sugar level. Chambourcin is a teinturier, a grape whose inner pulp is pink or red rather than clear like most red vitis vinifera cultivars where the color resides solely in the grapeskin.

### **Tasting Notes:**

A dark garnet hue and incredibly aromatic with bright raspberry, strawberry, & cedar aromas. A dry crisp cranberry finish highlights the Massachusetts origin terroir!

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

### **Technical Data:**

*Varietal Composition:* 95% Chambourcin, 5% Muscat

*Appellation:* Massachusetts

*Vineyard:* Coastal Vineyard, South Dartmouth, MA

*Aging Protocol:* 100% Stainless steel for 11 months.

*Alcohol by volume:* 12% *pH:* 3.2 *Residual sugar:* <50 mg/L *Production Volume:* 760 bottles