

# AARONAP CELLARS

## 2017 ESTATE MARQUETTE ROSE



### Wine Summary:

Our estate Chace Hill Vineyard lies almost a stone's throw from the shores of Wachusetts Reservoir in central Massachusetts. Planted by Frank Zoll in 2014, the vineyard sprawls across a rolling hilltop and basks in the New England sunlight and summer breezes. The Marquette grape is one of the varietals planted in this special place. Like our winemaker, Marquette is a cold hardy grape varietal born in the Midwest that has found a new home in Massachusetts. Loaded with fruit flavors and structure, Marquette makes a delicious and bold rosé wine.

### Tasting Notes:

A dry Rosé of Marquette wine with dark pink color and loaded with strawberry, cherry, raspberry, and rhubarb aromas with crisp acidity and cranberries on the finish.

**Food Pairing Suggestions:** Pair with soft cheeses, chicken salads, light summer pastas, anything with bacon, BBQ pulled pork, or simply good friends on the back porch.

### Technical Data:

*Varietal Composition:* 100% Marquette

*Appellation:* Massachusetts

*Vineyard:* Chace Hill Vineyard, Lancaster, MA

*Aging Protocol:* 100% Stainless steel for 16 months. 3 Months in bottle

*Alcohol by volume:* 12.9% *pH :* 3.1 *Residual sugar:* <50 mg/L *Production Volume:* 542 bottles

### Vintage and Production Notes:

2017 was an almost perfect vintage for grape growing in Massachusetts. A cool spring was followed by a summer filled with dry breezes and long periods of sunshine. August was almost perfectly dry and warm, allowing the grapes to swell with sugar. Harvest for our rosé began on Labor Day weekend and finished 8 days later. The grapes were destemmed and crushed. After a brief 2-3 hours of skin-contact the must was pressed to reveal a delightfully dark pink juice, which was fermented cool to retain the bright red fruit flavors.