

AARONAP CELLARS

2017 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 ground into the local soils over the centuries 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 Muscat.

Tasting Notes:

Notes of pineapple, kiwi, honey, green apple, grapefruit, & 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% Muscat

Appellation: Finger Lakes, NY

Vineyard: Walker's Fruit Farm, Forestville, NY & Salt Creek Vineyard, Dartmouth, MA

Aging Protocol: 100% Stainless steel for 11 months.

Alcohol by volume: 11.3% *pH:* 3.09 *Residual sugar:* <50 mg/L *Production Volume:* 649 bottles

Vintage and Production Notes:

Seyval Blanc juice from Walker's Fruit Farm in Forestville, NY was fermented at 55°F in stainless steel using Uvaferm SVG yeast. Malolactic fermentation was prevented by the addition of SO₂ while aging over the fine lees in stainless steel for 10 months. A small portion of Muscat was added to elevate the aromatics. Prior to bottling, the wine was filtered to 0.45 microns.