

AARONAP CELLARS 2018 CHARDONNAY



Wine Summary:

Close to the southern coast of Cape Cod, chardonnay grapes flourish in the breezes of our Bay State maritime climate. The waters of Long Island Sound moderate the cold New England winters and provide cooling breezes during the summers. We offer this example of premium wine grown and made in Massachusetts for your enjoyment

Tasting Notes:

A full-bodied round wine loaded with cream, melon, apricot, nectarine, & papaya aromas with hints of cardamom and nutmeg on the lingering round finish.

Food Pairing Suggestions: Alpine-style semi-soft cheeses and a fresh baguettes on a summer day. Smoked onion dips. Excellent paired with New England seafood such as oysters, grilled bluefish, lemon-ginger marinated swordfish steaks, or a rich lobster macaroni and cheese.

Technical Data:

Varietal Composition: 100% Chardonnay

Appellation: Massachusetts *Vineyard:* Coastal Vineyards, South Dartmouth, MA

Aging Protocol: 100% Stainless steel. Aged on lees for 10 months with full malolactic fermentation.

Alcohol by volume: 12%

Residual sugar: Dry

Production Volume: 755 bottles

Vintage and Production Notes:

The South Dartmouth area along the southern shores of Massachusetts escaped the almost constant summer rains that plagued the rest of the state. As the rains went north, the grapevines in Coastal Vineyards basked in the summer heat. Fall rains brought challenges of maintaining sugar and acidity. Harvested by hand, the grapes were gently destemmed and pressed. The juice was fermented for 2 weeks at less than 65F. A full malo-lactic fermentation while aging on the lees in stainless steel balanced the flavors and acidity while maintaining the intense fruit aromas..

Aaronap Cellars

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