

# AARONAP CELLARS

## 2018 ESTATE MARQUETTE ROSE



### Wine Summary:

Our estate Chace Hill Vineyard lies almost a stone's throw from the shores of Wachusett 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 dark pink in color and loaded with strawberry, cherry, raspberry, and rhubarb aromas with a broad lingering fruit loaded 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:* 3.7 *Residual sugar:* <50 mg/L *Production Volume:* 371 bottles

### Vintage and Production Notes:

2018....Ugh. Spring started cold and rainy and that summer that followed was marked by almost weekly torrential downpours. Part of the vineyard turned into a swampy lake that did not fully drain until the following spring. We battled grape rot from the start of cluster formation. In August, the sun came out enough to encourage sugar formation, but also increased humidity to encourage late season rot outbreaks. We handpicked and sorted 920 lbs for our rose wine on September 8. The grapes were destemmed and pressed as fast as possible to minimize skin contact time. Fortunately, the dark color of Marquette came through to afford a good dark colored juice, which was fermented cool with QA23/Maurvin B co-innoculated yeast to retain the bright red fruit flavors and promote reduction of the malic acid levels. During aging, an inadvertent malo-lactic fermentation further reduced the acidity to provide the broadened mouthfeel.