

# AARONAP CELLARS

## 2018 PETITE PEARL



### Wine Summary:

Just like our winemaker, the Petite Pearl grape hails from the Midwest. Developed by grape whisperer Tom Plocher at his Minnesota vineyard nursery, Petite Pearl represents a huge step forward for winemaking from cold-hardy varieties. Think “Syrah” and you’ll immediately recognize the jammy fruit profile of this unique grape. Our partner grower talked me into trying a batch of this grape in 2018, and I was hooked as soon as the grape lugs were loaded into my pickup. Huge tight bunches of thick-skinned red grapes that gleamed in the afternoon sunshine. At the winery, I was not disappointed with intense aromas during crushing...the rest is history!

### Tasting Notes:

Intense aromas of fresh blackberry, plum, raspberry fruit. The palate is enhanced by light black pepper and mocha flavors that linger on the tongue.

**Food Pairing Suggestions:** BBQ ribs, aged Gouda cheese, roasted duck breast, wood-fired pizza, stuffed mushrooms, black bean chili, or seared tuna.

**Ageing Potential:** Lovely to drinkable in 2020 and will reach maturity in 5-7 years

### Technical Data:

*Varietal Composition:* 100% Petite Pearl

*Appellation:* Massachusetts

*Vineyards:* Coastal Vineyards, South Dartmouth, MA

*Ageing Protocol:* 25% in 2 year old French oak for 12 months. 75% in O2-porous Flextank.

*Alcohol by volume:* 12% *Residual sugar:* Dry *Production Volume:* 770 bottles

### Vintage and Production Notes:

In 2018, our South Dartmouth partner vineyard escaped the torrential downpours that drenched central and northern Massachusetts. The coastal breezes and sunshine encouraged tannin production and cluster ripeness. After hand-picking, the full, tight clusters were destemmed and fermented with RP-15 yeast. After 14 days, the wine was pressed from the skins into an O2-porous Flextank and a stainless steel tank for malolactic fermentation. 25% of the wine was aged in a 2 year old French oak barrel for 12 months.