

AARONAP CELLARS

2018 PINOT+PINOT



Wine Summary:

This wine reminds our winemaker of traveling the country roads of his native Iowa, immersed in the aromas of the wild Prairie Rose that grew abundantly in the roadside ditches. Those same aromas greet him in Massachusetts from the wild Beach Rose along the coastal beaches. Our winemaker is thrilled to make a wine that fills his senses with memories of both his native and adopted homes.

Tasting Notes:

The nose explodes with intense floral aromas of wild beach roses, daffodils, & hyacinths. The mouthfeel is round and soft with hints of lime, coconut, and slate on the finish

Food Pairing Suggestions: A perfect accompaniment with Chinese or Mexican take-out, Alsatian-style cheeses, mushroom ravioli in cream sauce, seared duck breast with star anise, roasted chicken, bay scallops with pesto and angel hair pasta, or hot wings.

Technical Data:

Varietal Composition: 62% Pinot Gris / 28% Pinot Noir / 10% Aromella

Appellation: Massachusetts

Vineyard: Coastal Vineyard, South Dartmouth, MA

Aging Protocol: 100% Stainless steel for 8 months.

Alcohol by volume: 11% *pH:* 3.29 *Residual sugar:* <50 mg/L *Production Volume:* 596 bottles

Vintage and Production Notes:

A 2:1 field blend of Pinot Gris and Pinot Noir grapes from Coastal Vineyard, South Dartmouth, MA was fermented at 55°F in stainless steel using W15 yeast. Malolactic fermentation was prevented by the addition of SO₂ while aging over the fine lees in stainless steel for 8 months. A small portion of Aromella was added to elevate the aromatics. Prior to bottling, the wine was filtered to 1.5 microns.