

AARONAP CELLARS 2019 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. Chardonnay's ability to convey the essence of its terroir is a testament to its versatility and responsiveness to its environment. Our Coastal Vineyard's unique combination of climate, soil, and topography—along with specific winemaking choices—creates a unique flavor profile that reflect sthe individuality of this amazing vineyard site. 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: 728 bottles

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