

AARONAP CELLARS

2019 ESTATE MARQUETTE ROSE



Wine Summary:

Our estate Chace Hill Vineyard lies almost a stone's throw from the shores of the Wachusett Reservoir in central Massachusetts. Planted 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 varieties 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 that completely outshines its normal shier and more delicate rosé cousins!

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 finish graced with notes of cedar and cranberries.

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:

Appellation: Massachusetts

Vineyard: Chace Hill Vineyard, Lancaster, MA

Varietal Composition: 76% Marquette / 24% Arandell

Aging Protocol: 100% Stainless steel for 12 months. 9 Months in bottle

Alcohol by volume: 12.2% *pH:* 3.1 *Residual sugar:* <50 mg/L *Production Volume:* 371 bottles

Vintage and Production Notes:

Drier weather returned to MA in 2019. After a cold spring that resulted in a lot bud break volume, the swamp dried up and an aggressive program of antifungal sprays, cluster thinning, and canopy management eradicated the rot from the vineyard. The dry summer continued into August and the grapes were in almost perfect condition at harvest. Our volunteer crew easily hand-picked all 2200 lbs in about 4 hrs! About 1000 lbs were crushed and pressed after 4 hours of skin-contact time. Fermentation with Maurvin B yeast retained the bright red fruit flavors. About 16 gals of Arandell rose was blended, and the wine was aged in stainless steel for 12 months before being filtered to 1.5 micron prior to bottling.