

AARONAP CELLARS

2019 MUSCAT-AROMELLA



Wine Summary:

Aromatic grape varieties hold a special place in any winemaker's heart. These unique varieties produce unique organic compounds called terpenes that yield intense floral and fruity aromas. Of all of the aromatic varieties, the ancient Muscat grape is known to be the leading terpene producer with intense grapey floral aromas. Aromella is a new cold-hardy aromatic variety developed by Cornell University that features a huge bouquet of floral rose and honeysuckle. We bring these two varieties together to yield a semi-sweet wine exploding with floral character.

Tasting Notes:

Opening this bottle reveals a veritable summer garden exploding with intense pink rose, honeysuckle, pear orange rind, and lavender aromas. Sweet on the finish with a hint final crispness.

Food Pairing Suggestions: Muenster cheese and crudites, rich roasted duck or chicken dishes, roasted pumpkin or squash, or Thai curries and peanut satays.

Technical Data:

Appellation: Massachusetts

Vineyard: Coastal Vineyard, South Dartmouth, Massachusetts

Varietal Composition: 70% Muscat / 30% Aromella

Aging Protocol: 12 months in stainless steel

Alcohol: 11% ABV pH: 3.27 Production Volume: 335 bottles

Vintage and Production Notes:

Muscat and aromella grapes flourished in the dry summer and ocean breezes along the Dartmouth coast. Both varieties were hand-harvested, gently pressed, and fermented separately with W-15 yeast. After 8 months lees aging in stainless steel, the varieties were blended and aged for an additional 4 months. Prior to bottling, the wine was sweetened with cane sugar and filtered to 0.45 micron.