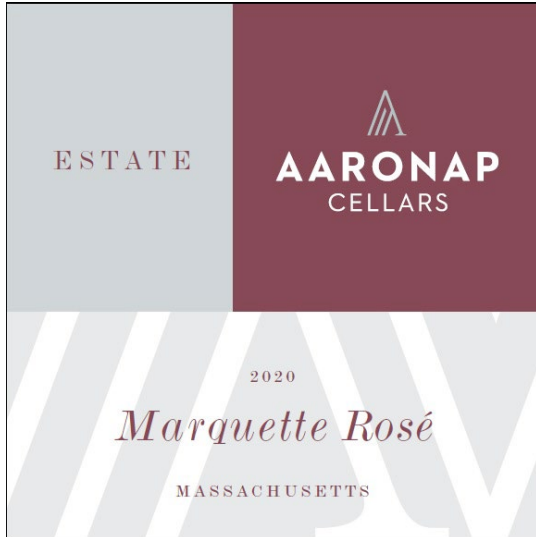


AARONAP CELLARS

2020 ESTATE MARQUETTE ROSE



Retail Price: \$18.00

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 varietals 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: 100% Marquette

Aging Protocol: 100% Stainless steel for 16 months. 3 Months in bottle

Alcohol by volume: 12.0% *pH:* 3.3 *Residual sugar:* <50 mg/L *Production Volume:* 728 bottles

Vintage and Production Notes:

2020...back to wet and humid weather. Once again, weekly rainstorms kept the vineyard wet and we battled fungus with regular spray programs. The vines responded to the generous moisture with a plethora of grapes. August sun resulted in sugar production and we picked ~2000 lbs of grapes for rosé production the week after Labor Day. The grapes were destemmed and pressed as fast as possible to minimize skin contact time. Fortunately, the dark color of Marquette came through to afford a good dark colored juice, which was fermented cool with Maurvin B yeast to retain the bright red fruit flavors

and promote reduction of the malic acid levels. Aged in stainless steel for about 16 months prior to bottling.