

# AARONAP CELLARS

## 2020 STONEWALL WHITE



### Wine Summary:

The Northeast's rugged glacial past is showcased by the stone walls that crisscross the region, binding home and hearth to the land. The glacial stones ground into the local soils over the centuries also provide a mineral backbone to this crisp dry white wine. Seyval Blanc, a cold-hardy French grape varietal that has found a rich home in the glacial till soils of coastal Massachusetts forms the basis of this wine. We add a small amount of an aromatic grape varietals Aromella to enhance the floral character.

### Tasting Notes:

Notes of bright pineapple, kiwi, honey, green apple, grapefruit, & grassy herbs grace the nose. The wine slides across the palate and lingers with a delightfully crisp mineral-laden finish

**Food Pairing Suggestions:** Delicious paired with grilled shrimp, roast chicken, grilled bluefish, basil pesto pastas, roasted artichokes, or a creamy soft cow's milk cheese.

### Technical Data:

*Varietal Composition:* 95% Seyval Blanc, 5% Aromella

*Appellation:* Massachusetts

*Vineyard:* Coastal Vineyards, South Dartmouth, MA

*Aging Protocol:* 100% Stainless steel for 10 months.

*Alcohol by volume:* 11.5% *pH:* 3.25 *Residual sugar:* <50 mg/L *Production Volume:* 1026 bottles

### Vintage and Production Notes:

Seyval Blanc juice was fermented at 60°F in stainless steel using Uvaferm SVG yeast. Malolactic fermentation was prevented by the addition of SO<sub>2</sub> while aging over the fine lees in stainless steel for 9 months. A small portion of Aromella (Coastal Vineyards, South Dartmouth, MA) was added to elevate the aromatics. Prior to bottling, the wine was filtered to 1.5 microns.